



## Easy Prep! Plant-Based Ground Frito Pie

with Cheese & Cilantro



30min



2 Servings

Everyone's favorite corn chip isn't just made for snacking. The Frito pie is Tex-Mex comfort food at its core, and all you need to make it is just one skillet. Crumbled Impossible patties, onions, and peppers are the base of this savory chili, enhanced by salsa, cilantro, and chorizo chili spice. Sprinkle Fritos and cheese on top, then quickly broil it all together for a quick and playful dinnertime meal.



## What we send

- 1 yellow onion
- 1 green bell pepper
- ¼ oz fresh cilantro
- ¼ oz chorizo chili spice blend
- 2 (4 oz) salsa
- 2 bags Fritos
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- ½ lb pkg Impossible patties <sup>6</sup>

## What you need

- neutral oil
- kosher salt & ground pepper

## Tools

- medium heavy skillet (preferably cast-iron)

### Cooking tip

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

### Allergens

Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 710kcal, Fat 43g, Carbs 53g, Protein 31g



### 1. Prep ingredients

Halve **onion** and coarsely chop. Halve **bell pepper**, remove stems and seeds and cut into ½-inch pieces. Set aside 1 tablespoon each of onions and peppers for step 6.

Pick **cilantro leaves** from stems and wrap in a damp paper towel, reserve until step 6. Finely chop **cilantro stems**.



### 4. Add aromatics

To skillet, add **cilantro stems** and **2 teaspoons chorizo chili powder** (or more or less, depending on heat preference); cook until fragrant. Stir in **all of the salsa** and **⅔ cup water**. Bring to a simmer and remove from heat. Season to taste with **salt** and **pepper**.



### 2. Cook plant-based ground

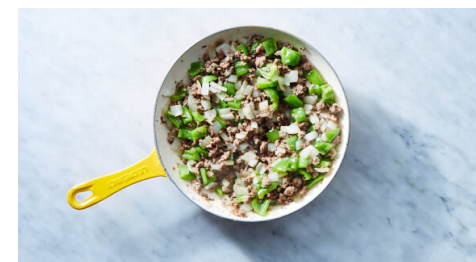
Heat **1 tablespoon oil** in a medium cast-iron skillet. Add **Impossible patties** and season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until browned, about 5 minutes.



### 5. Broil cheese

Preheat broiler with a rack in the upper third.

Top **chili** evenly with **Fritos** and then with **cheese**. Broil until cheese is melted, 1-3 minutes (watch carefully as broilers vary).



### 3. Cook veggies

Add **remaining onions and peppers** to skillet with **ground**. Cook, stirring occasionally, until veggies are tender and just starting to brown, 5-7 minutes.



### 6. Finish & serve

Garnish **Frito pie** with **reserved cilantro leaves, peppers, and onions**. Enjoy!