

DINNERLY



Jamaican Impossible Ground Baked Tacos

with Mango Salsa



20-30min



2 Servings

These tropical tacos were made for eating on the beach (but the couch will do too). Jerk and curry spiced crumbled Impossible patties, onions, and mango make up the unforgettable filling that we pile onto tortillas brushed with curry oil. Bake it all in the oven until crisp and fragrant, then add a refreshing mango salsa topping to round it out. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- ¼ oz fresh cilantro
- 1 mango
- ½ lb pkg Impossible patties^{1,6}
- ¼ oz jerk seasoning
- ¼ oz curry powder
- 6 (6-inch) flour tortillas^{1,6}

WHAT YOU NEED

- neutral oil
- distilled white vinegar (or apple cider vinegar)
- sugar
- kosher salt & ground pepper

TOOLS

- medium nonstick skillet
- rimmed baking sheet

ALLERGENS

Wheat (1), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 810kcal, Fat 37g, Carbs 99g, Protein 32g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center.

Halve and thinly slice **onion**; finely chop 2 tablespoons. Pick **cilantro leaves** from **stems**; thinly slice stems.

Cut skin from **mango**, then carefully cut fruit from pit. Discard pit and cut fruit into ½-inch pieces.



2. Make mango salsa

In a medium bowl, combine **cilantro leaves, chopped onions, half of the mango, 2 teaspoons each of oil and water, ½ teaspoon vinegar, and a pinch of sugar**. Season to taste with **salt and pepper**. Set aside.



3. Cook filling

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **Impossible patties, sliced onions, and remaining mango**; season with **salt**. Cook, breaking up patties into smaller pieces, until browned, 5–7 minutes.

Reduce heat to medium-low. Add **jerk spice, cilantro stems, ½ teaspoon curry powder, and ¼ cup water**. Cook until liquid is reduced, 2–4 minutes.



4. Assemble tacos

In a small bowl, combine **1 teaspoon curry powder** and **1 tablespoon oil**.

Lightly brush one side of each **tortilla** with **curry oil**; place oil-side down on a rimmed baking sheet. Divide **beef filling** among tortillas and fold into half moons.



5. Bake tacos & serve

Bake on center oven rack until **filling** is warm and **tortillas** are browned in spots, flipping halfway through, 10–15 minutes (watch closely as ovens vary).

Serve **tacos** with **mango salsa** spooned inside. Enjoy!



6. Rate your plate!

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