

DINNERLY



Cheesy Impossible Ground & Corn Taco Bake

with Enchilada Sauce



30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this taco bake? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the crumbled Impossible patties and corn, add enchilada sauce, assemble, and broil. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- ½ lb pkg Impossible patties¹
- 5 oz corn
- ¼ oz taco seasoning
- 4 oz red enchilada sauce
- 6 (6-inch) flour tortillas^{1,2}
- 2 oz shredded cheddar-jack blend³

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- medium skillet
- medium (8x11-inch) baking dish

ALLERGENS

Soy (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 790kcal, Fat 39g, Carbs 81g, Protein 38g



1. Brown Impossible ground

Preheat oven to 375°F with a rack in the upper third.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **Impossible patties**; season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until browned, 3–5 minutes. Add **corn** and **a pinch of salt**; cook, stirring occasionally, until softened and just starting to brown in spots, 3–4 minutes.



4. Bake & serve

Bake **tacos** on upper oven rack until **cheese** is melted and **tortillas** are warmed through, about 10 minutes. Switch oven to broil.

Broil **Impossible ground and corn taco bake** until tops of **tortillas** are browned and crispy, rotating baking dish as needed, 2–4 minutes (watch closely as broilers vary). Enjoy!



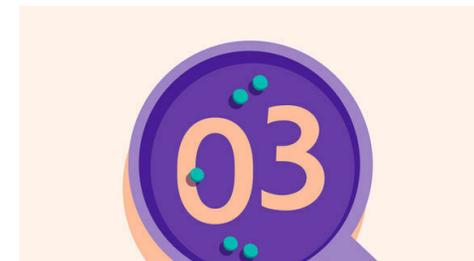
2. Add sauce

To skillet with **Impossible ground and corn**, add **taco seasoning** and cook until fragrant, stirring often, about 1 minute. Add **enchilada sauce** and **2 tablespoons water**. Cook, scraping up any browned bits from bottom of skillet, until sauce just coats Impossible ground and pan is mostly dry, 2–3 minutes.



5. ...

What were you expecting, more steps?



3. Assemble tacos

Lightly brush **1 side of each tortilla** with **oil**; place on a clean work surface, oiled-side down. Evenly divide **Impossible ground** among them, then top with **cheese**. Arrange **tacos** in a medium (8x11-inch) baking dish, nestled against each other so they stand upright.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!