

Impossible Burger Street Tacos

Jacob · 29/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

6

Description

Savory street tacos made with Impossible Burger plantbased meat chopped onions diced tomatoes fresh cilantro and queso fresco Quick and easy recipe for your tacoloving heart

Ingredients

- - 1 (12 ounce) package meatless vegetarian ground beef - 1 small yellow onion
- chopped - 2 cloves garlic
- minced - 1 ½ tablespoons salt - 1 teaspoon ground cumin - nonstick canola oil spray - 6 medium soft flour tortillas - 1 large tomato
- diced - ½ cup crumbled queso fresco - ¼ cup chopped fresh cilantro
- or to taste - 2 medium limes
- cut into wedges

Instructions

1. Heat a skillet over medium heat. Add Impossible Burger and cook until fully browned
2. about 10 minutes. Mix in 1/2 of the chopped onion
3. minced garlic
4. salt
5. and cumin. Cook and stir over low heat until fragrant
6. about 5 minutes. Spray a separate skillet with nonstick spray and warm flour tortillas over low heat until lightly toasted
7. about 30 seconds per side. Assemble your tacos with the filling
8. remaining raw onion
9. tomato
10. queso fresco
11. and cilantro. Squeeze some lime juice over the tacos and serve remaining wedges alongside.