



In your box

- ½ cup Tempura Mix
- 6 fl. oz. Canola Oil
- 1 Red Bell Pepper
- 1 oz. Crispy Jalapeños
- 8 oz. Cremini Mushrooms
- 4 oz. Slaw Mix
- 6 Small Flour Tortillas
- 3 oz. Smoky BBQ Sauce

Customize It Options

- 12 oz. Impossible Burger
- 10 oz. Ground Beef
- 10 oz. Steak Strips
- 12 oz. Diced Boneless Skinless Chicken Breasts

*Contains: eggs, wheat

You will need

- Olive Oil, Salt, Pepper
- 2 Mixing Bowls, Microwave-Safe Bowl, Large Non-Stick Pan

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



Fried Mushroom Tacos

with crispy jalapeños

NUTRITION per serving—Calories: 1002, Carbohydrates: 97g, Sugar: 26g, Fiber: 5g, Protein: 13g, Sodium: 1658mg, Fat: 66g, Saturated Fat: 7g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

30-40 min.

Cook Within

7 days

Difficulty Level

Intermediate

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- Meat lovers! Cook meat in a medium non-stick pan over medium-high heat with 2 tsp. **olive oil**. If using **ground beef**, break up meat until no pink remains and beef reaches minimum internal temperature, 4-6 minutes. If using **steak strips**, separate into a single layer and pat dry. Stir occasionally until no pink remains and steak strips reach minimum internal temperature, 4-6 minutes. Rest, 3 minutes. If using **diced chicken**, pat dry and season both sides with a pinch of **salt** and **pepper**. Stir occasionally until chicken browns and reaches minimum internal temperature, 5-7 minutes. If using **Impossible burger**, break up burger until heated through, 4-6 minutes. Add to tacos as desired.



1. Prepare the Ingredients

- Quarter **mushrooms**.
- Stem, seed, remove ribs, and cut **red bell pepper** into ½" strips.
- Mix **slaw mix** and **BBQ sauce** in a mixing bowl until completely combined. Set aside.



2. Cook the Red Bell Pepper

- Place a large non-stick pan over medium heat. Add 1 tsp. **olive oil**, **red bell pepper**, and a pinch of **salt** and **pepper** to hot pan.
- Stir occasionally until lightly browned and tender, 5-7 minutes.
- Transfer red bell pepper to a plate. Wipe pan clean and reserve.



3. Prepare the Mushrooms

- Return pan used to cook pepper to medium heat and add **canola oil**. Let oil heat, 5 minutes.
- While oil heats, add **tempura mix**, 6 Tbsp. **cold water**, and a pinch of **salt** and **pepper** to another mixing bowl. Stir until a thick batter forms, like a pancake batter. *If too thick, add additional cold water, 1 Tbsp. at a time, until desired consistency is reached.*



4. Fry the Mushrooms

- Line a plate with a paper towel.
- Test **oil** temperature by adding a pinch of **tempura batter** to it. It should sizzle gently. If it browns immediately, turn heat down and let oil cool. If it doesn't brown, increase heat.
- Dip **mushrooms** in tempura batter, coating evenly. Transfer coated mushrooms to hot oil and stir occasionally until golden all over, 3-4 minutes.
- Transfer mushrooms to towel-lined plate.



5. Heat Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Plate dish as pictured on front of card, placing **mushrooms** in tortillas and topping with **red bell pepper**, **slaw**, **crispy jalapeños** (to taste). Bon appétit!