














Savoury Mushroom Tacos

with Creamy Kale Slaw

VEGGIE 30 Minutes



-  Cremini Mushrooms
-  Mayonnaise
-  Panko Breadcrumbs
-  Flour Tortillas
-  Chipotle Powder
-  Lime
-  Kale Slaw Mix
-  Sour Cream
-  Soy Sauce
-  Spring Mix
-  Grape Tomatoes

HELLO PANKO CRUSTED MUSHROOMS
You won't miss the meat in these crispy panko roasted cremini mushrooms!

START HERE

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Heat Guide for Step 1:

- Mild: ½ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

Bust Out

2 Shallow Dishes, Large Bowl, Baking Sheet, Paper Towels, Whisk, Zester, Medium Bowl, Measuring Spoons

Ingredients

	2 Person	4 Person
Cremini Mushrooms	227 g	454 g
Mayonnaise	4 tbsp	8 tbsp
Panko Breadcrumbs	1 cup	2 cup
Flour Tortillas	6	12
Chipotle Powder 🌶️	1 tsp	1 tsp
Lime	1	2
Kale Slaw Mix	113 g	227 g
Sour Cream	3 tbsp	6 tbsp
Soy Sauce	1 tbsp	2 tbsp
Spring Mix	56 g	113 g
Grape Tomatoes	113 g	227 g
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. PREP

Quarter the **mushrooms**. Halve the **tomatoes**. Zest, then juice the **lime**. Whisk together **mayo**, **1 tbsp water** and **¼ tsp chipotle powder** (dbl both for 4 ppl) in a large bowl. (**NOTE:** Reference Heat Guide.) Transfer **half the mayo-mixture** into a shallow dish. Add the **panko** to another shallow dish.



4. MAKE SLAW

While the **mushrooms** bake, whisk the **sour cream**, **lime zest** and **1 tbsp lime juice** (dbl for 4 ppl) in the large bowl with the **remaining chipotle-mayo**. Season with **salt** and **pepper**. Add the **kale slaw**, **tomatoes** and **spring mix**. Toss to combine and set aside. Wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min. (You can skip this step if you don't want to warm the tortillas!)



2. BREAD MUSHROOMS

Add the **mushrooms** and the **soy sauce** to a medium bowl. Season with **pepper** and toss to combine. Working in small batches, add the **mushrooms** to the **mayo mixture** in the shallow dish. Coat all over with **chipotle-mayo**. Again, working in small batches, transfer the **mushrooms** to the **panko** and toss to coat completely. Arrange in a single layer on a baking sheet.



3. BAKE MUSHROOMS

Bake, in the **middle** of the oven, until crispy on all sides, 8-10 min.



5. FINISH AND SERVE

Divide the **half the slaw** between **tortillas**. Top with the **breaded mushrooms**. Serve **remaining slaw** on the side.

Dinner Solved!