













# BBQ Ranch Burger with Beyond Meat® and Fries

Veggie

30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.  
Thank you for your understanding & happy cooking!

-  Beyond Meat®
-  Artisan Bun
-  BBQ Sauce
-  Spring Mix
-  Sour Cream
-  Chives
-  Russet Potato
-  Mayonnaise
-  White Wine Vinegar
-  Garlic
-  Dill Pickle, sliced

HELLO BEYOND MEAT®

*This Beyond Meat® burger goes beyond traditional veggie burgers!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust Out

2 Baking sheets, measuring spoons, parchment paper, small bowl, large non-stick pan, garlic press

## Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Artisan Bun	2	4
BBQ Sauce	¼ cup	½ cup
Spring Mix	28 g	56 g
Sour Cream	3 tbsp	6 tbsp
Chives	7 g	7 g
Russet Potato	460 g	920 g
Mayonnaise	2 tbsp	4 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Garlic	3 g	6 g
Dill Pickle, sliced	90 ml	180 ml
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## 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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## Roast potatoes

Cut **potatoes** into ½-inch matchstick fries. Toss **potatoes** with **1 tbsp oil**, on a parchment-lined baking sheet. Season with **salt and pepper**. Roast in **middle** of oven, flipping halfway through cooking, until golden-brown, 25-28 min. (**NOTE**: for 4ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



## Prep

While **potatoes** roast, finely chop **chives**. Peel, then mince or grate **garlic**.



## Make ranch

Add **mayo, sour cream, chives, vinegar, ¼ tsp garlic** and **½ tsp sugar** (dbl both for 4 ppl) in a small bowl. Season with **salt and pepper**. Stir to combine. Set aside.



## Pan-fry patties

Heat a large non-stick pan over medium-high heat. When hot, add **1 tsp oil** (dbl for 4 ppl) then **Beyond Meat® patties**. Pan-fry, until golden-brown, 3-4 min per side.\*\*



## Toast buns

Transfer **patties** to one half of another baking sheet. Spoon over **BBQ sauce**. Halve **buns** and arrange them cut-side up on the other side of the baking sheet. Toast **buns** and **patties**, in the **bottom** of the oven, until golden-brown, 4-5 min.



## Finish and serve

Spread **1 tbsp ranch** on **top buns**. Top **each bottom bun** with **pickles, Beyond Meat® patties, spring mix** and **top bun**. Divide **burgers** and **fries** between plates. Serve **remaining ranch** on the side, for dipping.

## Dinner Solved!