



BBQ Ranch Burgers

with Beyond Meat® and Wedges

Veggie 30 Minutes



Beyond Meat®



Artisan Bun



BBQ Sauce



Russet Potato



Dill Pickle, sliced



Ranch Dressing



Spring Mix

HELLO BEYOND MEAT®

You won't believe the meat-like texture of this plant-based protein!

Start here

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

Bust out

2 Baking sheets, measuring spoons, spatula, parchment paper, large non-stick pan

Ingredients

| | 2 Person | 4 Person |
|---------------------|----------|----------|
| Beyond Meat® | 2 | 4 |
| Artisan Bun | 2 | 4 |
| BBQ Sauce | 4 tbsp | 8 tbsp |
| Russet Potato | 460 g | 920 g |
| Dill Pickle, sliced | 90 ml | 90 ml |
| Ranch Dressing | 4 tbsp | 8 tbsp |
| Spring Mix | 28 g | 56 g |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

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

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

Contact

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Roast potato wedges

- Cut **potatoes** into ½-inch matchstick wedges.
- Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



Finish and serve

- Spread **1 tbsp ranch dressing** (dbl for 4 ppl) on **top buns**.
- Stack **spring mix**, **pickles** and **Beyond Meat® patties** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **wedges** between plates.
- Serve **remaining ranch** on the side for dipping.

Dinner Solved!



Pan-fry patties

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **1 tsp oil** (dbl for 4 ppl), then **Beyond Meat® patties**.
- Using the back of a spatula, flatten **patties** to ½-inch thick. Cook until golden-brown, 3-4 min per side.**



Toast buns

- Transfer **patties** to one side of an unlined baking sheet.
- Spoon **BBQ sauce** over **tops of patties**.
- Halve **buns**, then arrange them on the other side of the baking sheet, cut-side up.
- Toast **buns** and **patties** in the **bottom** of the oven until **buns** are golden-brown, 4-5 min. (**TIP:** Keep an eye on buns so they don't burn!)