



# Cheesy Italian Beyond Meat® Burger

with Creamy Garlic Salad

Veggie 30 Minutes



Beyond Meat®



Arugula and Spinach Mix



Mozzarella Cheese, shredded



Mayonnaise



Italian Seasoning



Garlic



White Wine Vinegar



Baby Tomatoes



Marinara Sauce



Artisan Bun



Mini Cucumber

## Start here

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

## Bust Out

Baking sheet, measuring spoons, large bowl, parchment paper, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Arugula and Spinach Mix	56 g	113 g
Mozzarella Cheese, shredded	¾ cup	1 ½ cup
Mayonnaise	2 tbsp	4 tbsp
Italian Seasoning	1 tbsp	2 tbsp
Garlic	3 g	6 g
White Wine Vinegar	1 tbsp	2 tbsp
Baby Tomatoes	113 g	227 g
Marinara Sauce	½ cup	1 cup
Artisan Bun	2	4
Mini Cucumber	66 g	132 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 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

Halve the **tomatoes**. Slice the **cucumber** into ¼-inch rounds. Peel, then mince or grate the **garlic**.



## 4 Top patties and toast buns

Place **patties** on one side of a parchment-lined baking sheet. Spoon **marinara sauce** over top. Halve **buns** and arrange them, cut-side up, on the other side of the baking sheet. Sprinkle the **cheese** over the top and bottom **buns**. Toast **buns** and **patties**, in the **middle** of the oven, until **cheese** is melted and **patties** are cooked through, 4-5 min.\*\*



## 2 Make creamy garlic dressing

Whisk together the **mayo**, **vinegar**, ¼ **tsp Italian Seasoning** and ¼ **tsp garlic** (dbl both for 4 ppl) in a large bowl. Season with **salt** and **pepper**. Set aside.



## 5 Toss salad

While **patties** and **buns** toast, add the **arugula and spinach mix**, **cucumber** and **tomatoes** to the large bowl with the **dressing**. Toss to coat.



## 3 Sear patties

Season both sides of the **patties** with **remaining Italian Seasoning**. Heat a large non-stick pan over medium heat. When hot, add 2 **tsp oil** (dbl for 4 ppl), then **patties**. Pan-fry, until golden-brown, 3-4 min per side.



## 6 Finish and serve

Top the **bottom buns** with the **marinara-sauced patties**, then the **top bun**. Serve with the **creamy garlic salad** on the side.

## Dinner Solved!