



Drive-Thru Veggie Burgers with Beyond Meat® and Potato Wedges

Veggie

30 Minutes



Beyond Meat®



Artisan Bun



Mayonnaise



Ketchup



Dill Pickle, sliced



Spring Mix



Russet Potato



Southwest Spice Blend

HELLO BEYOND MEAT®

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

Start here

- Before starting, wash and dry all produce.
- Preheat the oven to 450°F.

Bust out

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

Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Artisan Bun	2	4
Mayonnaise	2 tbsp	4 tbsp
Ketchup	2 tbsp	4 tbsp
Dill Pickle, sliced	90 ml	90 ml
Spring Mix	28 g	56 g
Russet Potato	460 g	920 g
Southwest Spice Blend	1 tbsp	2 tbsp
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 wedges. Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **Southwest Spice Blend, salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until golden-brown and tender, 25-28 min.



Toast buns

Meanwhile, halve **buns**. Add **buns** to another parchment-lined baking sheet, cut-side up. Toast **buns** in the **bottom** of the oven until golden-brown, 2-3 min. (**TIP:** Keep an eye on buns so they don't burn!)



Make secret sauce

Meanwhile, drain **pickles**, then roughly chop **half** (chop all for 4 ppl). Add **chopped pickles, ketchup** and **mayo** to a small bowl. Season with **salt** and **pepper**, to taste, then stir to combine.



Finish and serve

Divide **potato wedges** between plates. Spread **some secret sauce** over **buns**. Stack **spring mix, any remaining pickles** and **patties** on **bottom buns**. Close with **top buns**. Serve **any remaining secret sauce** on the side for dipping.



Cook patties

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **Beyond Meat® patties**. Pan-fry until cooked through, 4-5 min per side. **

Dinner Solved!