



# French Onion Veggie Burgers

with Herby Potato Wedges

Veggie 30 Minutes



Beyond Meat®



Artisan Bun



Russet Potato



Yellow Onion



Parsley and Thyme



Vegetable Broth Concentrate



Balsamic Vinegar



Mayonnaise



Baby Spinach



Aged White Cheddar Cheese, shredded



Dijon Mustard

HELLO THYME

*This woody herb packs a fragrant and savoury punch!*

## Start here

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

## Bust out

Baking sheet, measuring spoons, spatula, large bowl, 2 small bowls, large non-stick pan

## Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Artisan Bun	2	4
Russet Potato	460 g	920 g
Yellow Onion	113 g	226 g
Parsley and Thyme	14 g	14 g
Vegetable Broth Concentrate	1	2
Balsamic Vinegar	1 tbsp	2 tbsp
Mayonnaise	4 tbsp	8 tbsp
Baby Spinach	28 g	56 g
Aged White Cheddar Cheese, shredded	½ cup	1 cup
Dijon Mustard	1 tbsp	2 tbsp
Unsalted Butter*	1 ½ tbsp	3 tbsp
Sugar*	1 tsp	2 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 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.*

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## Roast potato wedges

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



## Cook Beyond Meat® patties

Heat the same pan over medium-high. When hot, add **½ tbsp 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.\*\* Carefully drain and discard fat. Top **patties** with **cheese**, then cover and set aside to melt, off heat.



## Prep

While **potatoes** roast, peel, then cut **onion** into ¼-inch slices. Roughly chop **parsley**. Strip **1 tsp** (dbl for 4 ppl) **remaining thyme leaves** from stems, then finely chop. Stir together **mayo** and **Dijon** in a small bowl.



## Toast buns

While **Beyond Meat® patties** cook, halve **buns**. Add **buns** directly to the **top** rack of the oven, cut-side up. Toast until golden-brown, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)



## Cook onions

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until slightly softened, 3-4 min. Add **chopped thyme** and **1 tsp sugar** (dbl for 4 ppl). Season with **salt**. Cook, stirring occasionally, until dark golden-brown, 4-6 min. Remove the pan from heat. Stir in **broth concentrate** and **vinegar**, then transfer **onions** to another small bowl. Carefully rinse and wipe the pan clean.



## Finish and serve

Add **potatoes**, **parsley** and **½ tbsp butter** (dbl for 4 ppl) to a large bowl. Toss until **butter** melts and **potatoes** are coated. Spread **some Dijonnaise** onto **bottom buns**. Stack **spinach**, **Beyond Meat® patties** and **onions** on **bottom buns**. Close with **top buns**. Divide **burgers** and **potato wedges** between plates. Serve **remaining Dijonnaise** on the side for dipping.

Dinner Solved!