



# French Onion Veggie Burgers

with Beyond Meat® and Potato Wedges

Veggie

35 Minutes



Beyond Meat®



Artisan Bun



Russet Potato



Yellow Onion



Vegetable Broth Concentrate



Balsamic Vinegar



Spring Mix



Dijon Mustard



Plant-Based Mayonnaise



Garlic Salt

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

Baking sheet, measuring spoons, spatula, parchment paper, 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
Vegetable Broth Concentrate	1	2
Balsamic Vinegar	1 tbsp	2 tbsp
Spring Mix	28 g	56 g
Dijon Mustard	1 ½ tsp	3 tsp
Plant-Based Mayonnaise	4 tbsp	8 tbsp
Garlic Salt	1 tsp	2 tsp
Sugar*	1 tsp	2 tsp
Oil*		
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** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **half the garlic salt and pepper**, then toss to coat. 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.)

4



## 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.\*\*

2



## Prep

- Meanwhile, peel, then cut **onion** into ¼-inch slices.
- Combine **plant-based mayo** and **Dijon** in a small bowl.

5



## Toast buns

- Meanwhile, halve **buns**.
- Add 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!)

3



## Cook French onions

- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until slightly softened, 3-4 min.
- Add **remaining garlic salt** and **1 tsp sugar** (dbl for 4 ppl). Cook, stirring occasionally, until dark golden-brown, 4-6 min.
- Remove from heat. Stir in **broth concentrate** and **vinegar**, then transfer **onions** to another small bowl.
- Carefully rinse and wipe the pan clean.

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## Finish and serve

- Spread **some Dijonnaise** onto **bottom buns**, then stack with **spring mix**, **Beyond Meat® patties** and **onions**. Close with **top buns**.
- Divide **burgers** and **potato wedges** between plates.
- Serve **remaining Dijonnaise** alongside for dipping.

Dinner Solved!