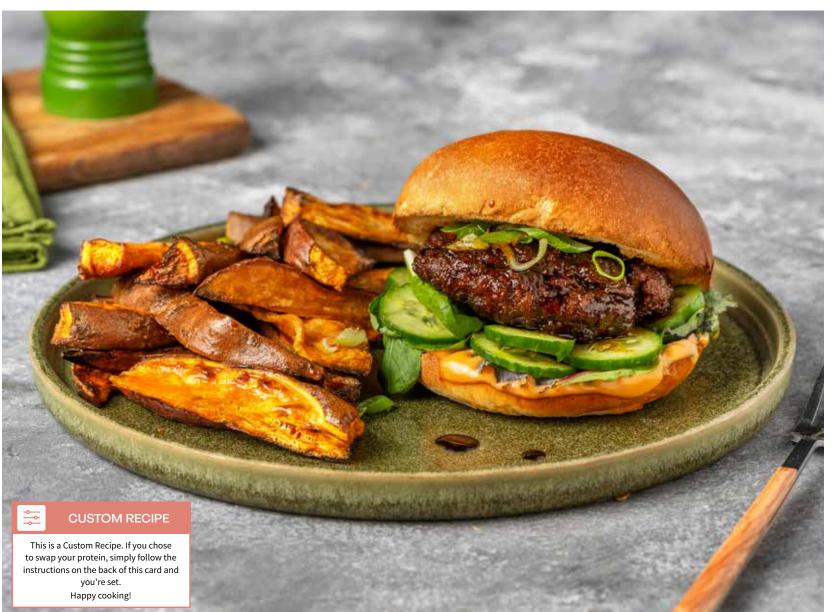


Hoisin-Glazed Beef Burger

with Sweet Potato Wedges and Spicy Mayo

Spicy

30 Minutes





Ground Beef





Brioche Bun



Sweet Potato



Mini Cucumber



Green Onions



Mayonnaise



Hoisin Sauce



Spring Mix





Panko Breadcrumbs



Start here

- Before starting, preheat oven to 425°F.
- Wash and dry all produce.

Bust out

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

Ingredients

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	2 Person	4 Person
Ground Beef	250 g	500 g
≅ Beyond Meat®	2	4
Brioche Bun	2	4
Sweet Potato	340 g	680 g
Mini Cucumber	132 g	264 g
Green Onions	2	4
Mayonnaise	½ cup	1 cup
Hoisin Sauce	4 tbsp	8 tbsp
Spring Mix	28 g	56 g
Sriracha 🤳	2 tsp	4 tsp
Panko Breadcrumbs	⅓ cup	½ cup
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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Roast sweet potatoes

Cut **sweet potatoes** into ½-inch wedges. Add **sweet potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss coat. (NOTE: For 4 ppl, use 2 parchment-lined baking sheets with 1 tbsp oil per sheet.) Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min. (NOTE: For 4 ppl, roast in the middle and the bottom of the oven, rotating sheets halfway through.)



Cook patties

Heat a large non-stick pan over medium heat. When hot, add ½ tbsp oil, then patties. Panfry until cooked through, 3-5 min per side.** (TIP: Don't overcrowd the pan; cook the patties in 2 batches if needed, using ½ tbsp oil per batch!) Carefully drain and discard excess fat. Remove pan from heat, then add hoisin sauce and flip patties to coat.



CUSTOM RECIPE

If you've opted to get **Beyond Meat®**, cook the patties in the same way the recipe instructs you to cook the **beef patties**.



Prep

While **sweet potatoes** roast, thinly slice **cucumbers**. Thinly slice **green onions**. Add **mayo** and **sriracha** to a small bowl. Season with **pepper**, then stir to combine.



Form patties

Add beef, panko and ¼ tsp salt (dbl for 4 ppl) to a medium bowl. Season with pepper, then combine. Form mixture into 2 equal-sized patties (4 patties for 4 ppl). (TIP: If you prefer a firmer patty, add an egg to the mixture!)



Toast buns

While **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 them so they don't burn!)



Finish and serve

When sweet potatoes are done, sprinkle with half the green onions, then gently toss to coat. Spread some spicy mayo onto bottom buns. Top bottom buns with spring mix, cucumbers, patties, remaining green onions, any hoisin sauce from the pan and top buns. Divide burgers and sweet potatoes between plates. Serve remaining spicy mayo on the side for dipping.

Dinner Solved!