



# Hoisin Veggie Burgers

with Beyond Meat® and Charred Jalapeño Mayo

Veggie Spicy 30 Minutes



Beyond Meat®



Hoisin Sauce



Sriracha



Brioche Bun



Jalapeño



Mayonnaise



Garlic, cloves



Sweet Potato



Spring Mix

HELLO JALAPEÑO

*This medium-sized chili pepper can vary in spiciness!*

## Start here

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

### Garlic Guide for Step 2 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Extra: 1 tsp

## Bust out

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

## Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Hoisin Sauce	¼ cup	½ cup
Sriracha 🌶️	2 tsp	4 tsp
Brioche Bun	2	4
Jalapeño 🌶️	1	2
Mayonnaise	4 tbsp	8 tbsp
Garlic, cloves	1	2
Sweet Potato	340 g	680 g
Spring Mix	28 g	56 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 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

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

Facebook Instagram Twitter Pinterest @HelloFreshCA



## Roast sweet potato wedges

Cut **sweet potatoes** into ½-inch wedges. Add **sweet potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat. 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 top of the oven, rotating sheets halfway through.)



## Cook Beyond Meat® patties

Season **Beyond Meat® patties** with **salt** and **pepper**. Heat the same pan over medium-high. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Cook until golden-brown, 3-4 min per side. \*\* Remove the pan from heat, then carefully drain and discard excess fat. Add **hoisin sauce** to the pan, then flip **patties** to coat.



## Prep

While **sweet potato wedges** roast, peel, then mince or grate **garlic**. Core, then finely chop **jalapeño**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeños!) Stir together **mayo**, **sriracha** and **¼ tsp garlic** in a small bowl. (**NOTE:** Reference garlic guide.)



## 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!)



## Make charred jalapeño mayo

Heat a large non-stick pan over medium-high heat. When hot, add **jalapeños** to the dry pan. Cook, stirring occasionally, until **jalapeños** are dark-brown in spots, 3-5 min. Remove the pan from heat. Add **jalapeños** to the small bowl with **mayo mixture**. Season with **salt** and **pepper** to taste, then stir to combine.



## Finish and serve

Arrange **Beyond Meat® patties** on **bottom buns**, then spoon any **remaining sauce** from the pan over **patties**, if desired. Stack with **some charred jalapeño mayo** and **spring mix**. Close with **top buns**. Divide **burgers** and **sweet potato wedges** between plates. Serve **remaining jalapeño mayo** alongside for dipping.

## Dinner Solved!