



# Jerk Burgers

with Beyond Meat® and Mango Salsa

Veggie 30 Minutes



Beyond Meat®



Artisan Bun



Jerk Spice Blend



Mango



Spring Mix



Cumin-Turmeric  
Spice Blend



Russet Potato



Lime



Mayonnaise



Cilantro

HELLO BEYOND MEAT®

*This Beyond Meat® burger goes beyond traditional veggie burgers!*

## Start here

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

## Bust out

2 Baking sheets, microplane/zester, measuring spoons, large bowl, parchment paper, small bowl, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Artisan Bun	2	4
Jerk Spice Blend	1 tbsp	2 tbsp
Mango	1	2
Spring Mix	28 g	56 g
Cumin-Turmeric Spice Blend	1½ tsp	3 tsp
Russet Potato	460 g	920 g
Lime	1	2
Mayonnaise	4 tbsp	8 tbsp
Cilantro	7 g	14 g
Sugar*	½ tsp	1 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 fries

Cut **potatoes** into ½-inch matchstick fries. Add **potatoes, Cumin-Turmeric Spice Blend** and **1 tbsp oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to 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 golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



## Make lime mayo

Add **mayo**, **¼ tsp lime zest** (dbl for 4 ppl), **remaining cilantro** and **remaining lime juice** to a small bowl. Season with **salt** and **pepper**. Stir to combine.



## Prep

While the **fries** roast, roughly chop **cilantro**. Zest, then juice **half the lime**. Cut **remaining lime** into wedges. Peel, pit, then cut **mango** into ¼-inch pieces.



## Pan-fry patties

Season **Beyond Meat® patties** all over with **Jerk Spice Blend**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tsp oil** (dbl for 4 ppl), then **patties**. Pan-fry, until golden-brown, 3-4 min per side.\*\* Transfer **patties** to one side of another baking sheet. Halve **buns** and arrange cut-side up on the other side of the baking sheet. Toast **buns** and **patties** in the **bottom** of the oven until **buns** are golden-brown, 4-5 min. (**TIP:** Keep an eye on buns so they don't burn!)



## Make mango salsa

Whisk together **half the lime juice**, **2 tbsp oil** and **½ tsp sugar** (dbl both for 4 ppl) in a large bowl. Add **mango** and **half the cilantro** to the **dressing**. Toss to coat.



## Finish and serve

Spread **1 tbsp lime mayo** on **buns**. Top **each bottom bun** with **Beyond Meat® patty**, **mango salsa**, **spring mix** and **top bun**. Divide **burgers** and **fries** between plates. Serve **remaining lime mayo** on the side for dipping. Squeeze a **lime wedge** over the **fries**, if desired.

## Dinner Solved!