



Jerk Veggie Burgers

with Beyond Meat® and Mango Salsa

Veggie Spicy 30 Minutes



- Beyond Meat®
- Artisan Bun
- Jerk Spice Blend
- Red 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, measuring spoons, zester, 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
Red Mango	1	2
Spring Mix	28 g	56 g
Cumin-Turmeric Spice Blend	1 ½ 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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1 Roast potato wedges

Cut **potatoes** into ½-inch wedges. 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.)



4 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**, then stir to combine.



2 Prep

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



5 Cook patties and toast buns

Heat a large non-stick pan over medium-high heat. While the pan heats, season **Beyond Meat® patties** all over with **Jerk Spice Blend**. 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 an unlined baking sheet. Halve **buns**, then arrange on the other side of the baking sheet, cut-side up. 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!)



3 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**. Toss to coat.



6 Finish and serve

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

Dinner Solved!