



Korean-Inspired Veggie Burgers with Spicy Mayo and Sweet Potato Wedges

Veggie Spicy 30 Minutes



Beyond Meat®



Brioche Bun



Sweet Potato



Soy Sauce



Honey



Gochujang



Crispy Shallots



Baby Spinach



Rice Vinegar



Mayonnaise

HELLO GOCHUJANG

This fermented Korean chili paste is sweet, savoury and spicy!

Start here

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

Bust out

Baking sheet, measuring spoons, spatula, large bowl, parchment paper, 2 small bowls, large non-stick pan, whisk

Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Brioche Bun	2	4
Sweet Potato	340 g	680 g
Soy Sauce	1 tbsp	2 tbsp
Honey	1 tbsp	2 tbsp
Gochujang 🌶️	2 tbsp	4 tbsp
Crispy Shallots	28 g	56 g
Baby Spinach	56 g	113 g
Rice Vinegar	1 tbsp	2 tbsp
Mayonnaise	4 tbsp	8 tbsp
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 sweet potato wedges

Cut **sweet potatoes** into ½-inch wedges. Add **sweet potato wedges** 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 top and middle of the oven, rotating sheets halfway through.)



2 Make dressing

While **sweet potato wedges** roast, add **vinegar**, **½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.



3 Make spicy mayo

Stir together **mayo** and **gochujang** in a small bowl.



4 Cook Beyond Meat® patties

Stir together **honey** and **soy sauce** in another small bowl. Heat a large non-stick pan over medium-high heat. 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. ****** Remove the pan from heat, then carefully drain and discard excess fat. Add **honey-soy sauce** to the pan, then flip **patties** to coat.



5 Toast buns

While **Beyond Meat® 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!)



6 Finish and serve

Add **spinach** to the large bowl with **dressing**, then toss to coat. Spread **some spicy mayo** onto **bottom buns**. Top **bottom buns** with **some salad**, **Beyond Meat® patties**, any **honey-soy sauce** from the pan, **some crispy shallots** and **top buns**. Divide **burgers**, **sweet potato wedges** and **remaining salad** between plates. Sprinkle **remaining crispy shallots** over **salad**. Serve **remaining spicy mayo** on the side for dipping.

Dinner Solved!