



Luau Veggie Burgers

with Caramelized Pineapple and Sesame Kale Slaw

Veggie 25 Minutes



Beyond Meat®



Brioche Bun



Pineapple, spears



Teriyaki Sauce



Red Onion



Kale Slaw Mix



Sesame Oil



Lime



Cilantro



Mayonnaise

HELLO TERIYAKI

This sweet and savoury sauce adds a Japanese spin to any dish!

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, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Brioche Bun	2	4
Pineapple, spears	95 g	190 g
Teriyaki Sauce	4 tbsp	4 tbsp
Red Onion	113 g	226 g
Kale Slaw Mix	113 g	227 g
Sesame Oil	1 tbsp	2 tbsp
Lime	1	2
Cilantro	7 g	14 g
Mayonnaise	2 tbsp	4 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	1 tsp	2 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 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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Prep

Cut **pineapple** in half, length wise. Peel, then thinly slice **onion** into rounds. Finely chop **2 slices of onion** (dbl for 4 ppl) into ¼-inch pieces. Roughly chop **cilantro**. Zest, then juice **lime**. Add **1 tbsp butter** and **½ tsp sugar** (dbl both for 4 ppl) to a small microwavable bowl. Microwave in 15 second increments, stirring in between until **sugar** dissolves.



Cook Beyond Meat® patties

Heat a large non-stick pan over medium-high heat. When hot, add **½ tsp oil** (dbl for 4 ppl), then **Beyond Meat® patties**. Cook, until golden-brown, 3-4 min per side.** Add **teriyaki sauce** to the pan. Cook until **patties** are caramelized, 30 sec per side.



Roast onions and pineapple

Add **onion rounds** and **½ tsp oil** (dbl for 4 ppl) to one side of a parchment-lined baking sheet. Season with **salt**, then toss to coat. Add **pineapple** to the other side of the baking sheet. Drizzle with **melted butter mixture**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through cooking, until **onions** are slightly charred and **pineapple** is caramelized, 10-12 min.



Toast buns

While **patties** cook, halve **brioche buns**. Arrange on another baking sheet, cut-side up. Toast in the **top** of the oven, until **buns** are golden, 2-3 min. (**TIP:** Keep an eye on the buns so they don't burn!)



Make vinaigrette and slaw

While **onions** and **pineapple** roast, whisk together **lime zest**, **lime juice**, **sesame oil** and **½ tsp sugar** (dbl for 4 ppl) in a large bowl. Add **chopped onions**, **cilantro** and **kale slaw mix**. Season with **salt** and **pepper**, then toss to combine.



Finish and serve

Cut **pineapple** in half, cross wise. Spread **mayo** on **buns**. Top **bottom buns** with some **kale slaw**, **Beyond Meat® patties**, **pineapple**, **onion rounds** and **top buns**. Divide **burgers** and **remaining kale slaw** between plates.

Dinner Solved!