



Mexican Spiced Cheeseburger

with Beyond Meat®

Veggie

Spicy

30 Minutes



Beyond Meat®



Artisan Bun



Jalapeño



Avocado



Tortilla Chips



Lime



White Wine Vinegar



Cheddar Cheese, shredded



Roma Tomato



Mexican Seasoning



Sour Cream



Cilantro

Start here

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

Bust Out

Baking sheet, microplane/zester, measuring spoons, potato masher, large bowl, small pot, 2 small bowls, large non-stick pan

Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Artisan Bun	2	4
Jalapeño 🌶️	1	1
Avocado	1	2
Tortilla Chips	85 g	170 g
Lime	1	2
White Wine Vinegar	2 tbsp	4 tbsp
Cheddar Cheese, shredded	¼ cup	½ cup
Roma Tomato	80 g	160 g
Mexican Seasoning	½ tbsp	1 tbsp
Sour Cream	6 tbsp	12 tbsp
Cilantro	7 g	14 g
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

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 **tomato** into ¼-inch pieces. Zest, then juice **lime**. Roughly chop **cilantro**. Peel, pit then cut **avocados** into 1-inch pieces. Thinly slice **jalapeños**. (NOTE: We suggest using gloves when prepping jalapeños!)



Toast buns and finish patties

Transfer **patties** to one side of a baking sheet. Sprinkle **1 tsp Mexican Seasoning** (dbl for 4 ppl) over both sides of **patties**. Halve **buns** and arrange them cut-side up on the other side of the baking sheet. Sprinkle **cheese** over **top buns**. Toast **buns** and **patties** in the **middle** of the oven, until **cheese** is melted and **buns** are golden-brown, 4-5 min.



Pickle jalapeño

Heat a small pot over medium heat. When hot, add sliced **jalapeño**, **vinegar**, **2 tbsp lime juice**, **1 tbsp water** and **1 tsp sugar** (dbl all for 4 ppl). Cook, stirring occasionally, until tender-crisp, 2-3 min. Transfer **jalapeño**, along with **pickling liquid**, to a small bowl. Set aside in the fridge.



Make guac and crema

Using a masher, mash together **avocado** and **1 tbsp lime juice** (dbl for 4 ppl) in a large bowl, until smooth. Add **tomatoes** and **half the cilantro**. Season with **salt** and **pepper**, then stir to combine. Stir together **sour cream**, **1 tsp Mexican Seasoning**, **1 tsp lime zest** (dbl both for 4 ppl) and **remaining lime juice** in another small bowl. Season with **salt** and **pepper**.



Cook Beyond Meat® patties

Heat a large non-stick pan over medium-high heat. When hot, add **1 tsp oil** (dbl for 4 ppl), then **Beyond Meat® patties**. Pan-fry, until golden-brown, 3-4 min per side.**



Finish and serve

Top each **bottom buns** with **Beyond Meat® patties**, **pickled jalapeños**, **1 tbsp guac**, **1 tbsp crema** and **remaining cilantro**. Top with **top buns**. Divide **burgers** and **tortilla chips** between plates. Serve **remaining guac** and **crema** on the side, for dipping.

Dinner Solved!