



Mushroom-Topped Veggie Burger

with Beyond Meat® and Sesame Slaw

VEGGIE

35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Beyond Meat®



Artisan Bun



Mayonnaise



Sesame Seeds



Soy Sauce



Coleslaw Cabbage Mix



White Wine Vinegar



Sesame Oil



Cremini Mushrooms



Cilantro

HELLO BEYOND MEAT®

You won't believe this plant-based burger isn't meat!

START HERE

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Bust Out

Large Non-Stick Pan, Aluminum Foil, Spatula, Whisk, Small Bowl, Measuring Spoons, 2 Large Bowls, 2 Baking Sheets

Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Artisan Bun	2	4
Mayonnaise	2 tbsp	4 tbsp
Sesame Seeds	1 tbsp	1 tbsp
Soy Sauce	1 tbsp	2 tbsp
Coleslaw Cabbage Mix	170 g	340 g
White Wine Vinegar	2 tbsp	4 tbsp
Sesame Oil	1 tbsp	2 tbsp
Cremini Mushrooms	227 g	454 g
Cilantro	7 g	14 g
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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1. MAKE SLAW

Whisk together the **sesame oil**, **sesame seeds**, **vinegar** and **1 tsp sugar** (dbl for 4 ppl) in a large bowl. Add the **coleslaw** and toss to coat. Season with **salt** and **pepper**. Set aside.



4. BROIL MUSHROOMS

Add the **mushrooms** and **marinade** to a foil-lined baking sheet. Broil in the **middle** of the oven until the **mushrooms** are tender, 6-8 min.



2. MAKE CILANTRO MAYO

Separate the **cilantro leaves** from the **stems**. Finely chop the **cilantro stems**. Add the **mayo** and **cilantro stems** to a small bowl. Season with **salt** and **pepper**. Stir to combine. Set aside.



5. COOK BURGERS

While **mushrooms** cook, heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then the **patties**. Using the back of a spatula, flatten the **patties** to ½-inch thick. Cook, until golden-brown, 3-4 min per side.** While the **burgers** cook, halve the **buns**. Arrange them cut-side up on another baking sheet. Broil in the **middle** of the oven, until golden-brown, 1-2 min.



3. PREP MUSHROOMS

Thinly slice the **mushrooms**. Add the **mushrooms**, **soy**, **1 tbsp oil** and **¼ tsp pepper** (dbl both for 4 ppl) to another large bowl. Toss to coat **mushrooms**.



6. FINISH AND SERVE

Spread **cilantro mayo** on **bottom buns**. Top with the **Beyond Meat® patties**, **mushrooms** and **cilantro leaves**. Divide **burgers** and **slaw** between plates.

Dinner Solved!