



Nacho Beyond Meat® Cheeseburger

with DIY Guacamole and Kale Salad

VEGGIE

30 Minutes



Beyond Meat®



Artisan Bun



Jalapeño



Avocado



Tortilla Chips



Lime



White Wine Vinegar



Cheddar Cheese,
shredded



Garlic



Baby Kale



Mini Cucumber

Start Strong

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

Heat Guide for Step 5:

- Mild: ½ tbsp
- Medium: 1 tbsp
- Spicy: 1 ½ tbsp
- Extra-spicy: 2 tbsp

Bust Out

Small Pot, Whisk, Large Non-Stick Pan, Spatula, Medium Bowl, Garlic Press, Measuring Spoons, Small Bowl, Baking Sheet, Large Bowl, Potato Masher

Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Artisan Bun	2	4
Jalapeño 🌶️	1	1
Avocado	1	2
Tortilla Chips	85 g	85 g
Lime	1	2
White Wine Vinegar	2 tbsp	4 tbsp
Cheddar Cheese, shredded	¼ cup	½ cup
Garlic	6 g	12 g
Baby Kale	56 g	113 g
Mini Cucumber	66 g	132 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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1. PREP

Halve and pit **avocados**. Scoop **avocado flesh** into a medium bowl. Cut **cucumber** into ¼-inch half-moons. Juice the **lime**. Peel, then grate or mince **garlic**. Thinly slice **half the jalapeños**. Finely chop remaining **jalapeños**. (**NOTE:** We suggest using gloves when prepping jalapeños!)



4. TOAST BUNS AND CHIPS

While **patties** cook, halve **buns**, then arrange cut-side up, on one side of a baking sheet. Sprinkle **cheese** on the **top buns**. Arrange **tortilla chips** on the other side of the baking sheet. (**NOTE:** Use 2 baking sheets for 4 ppl.) Toast in **middle** of oven, until golden-brown, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!)



2. PICKLE JALAPEÑO

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



5. MAKE SALAD AND GUAC

Using a masher, mash together **garlic**, **avocado**, **remaining lime juice** and **1 tbsp chopped jalapeño**, until smooth. (**NOTE:** Reference Heat Guide in Start Strong). Season with **salt** and **pepper**. Strain **pickling liquid** from **sliced jalapeños** into a large bowl. Add **1 tbsp oil** (dbl for 4 ppl) to the **pickling liquid** and whisk together. Add **baby kale** and **cucumber**, then toss to combine. Season with **salt** and **pepper**.



3. COOK PATTIES

Heat a large non-stick pan over medium-high. When hot, add **1 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. Transfer to a plate and cover to keep warm. (**TIP:** Cook patties in 2 batches for 4 ppl.)



6. FINISH AND SERVE

Divide **buns** between plates. Spread **guac** over **bottom buns**, then top with some of the **tortilla chips**, then the **Beyond Meat® patty** and **pickled jalapeños**. Serve **kale salad** and **remaining tortilla chips** on the side.

Dinner Solved!