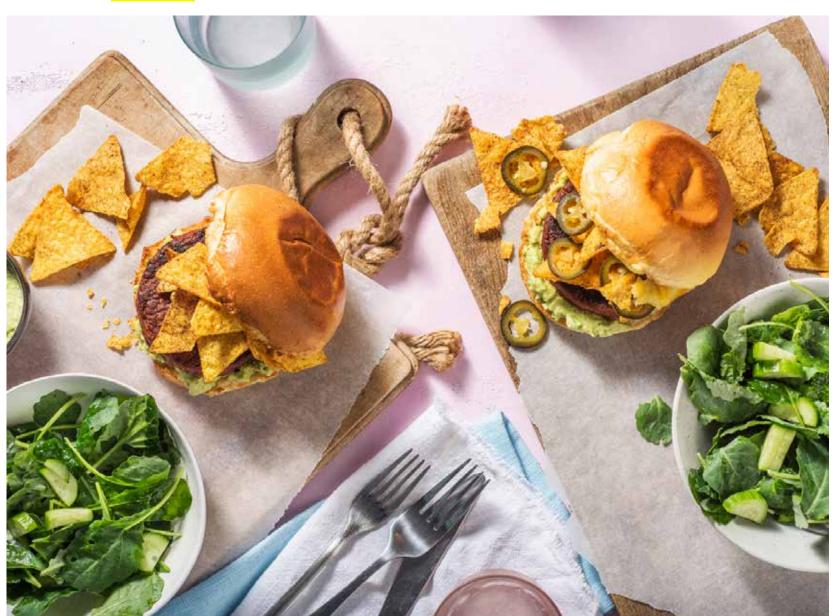


# Nacho Beyond Meat® Cheeseburger

with DIY Guacamole and Kale Salad

**30 Minutes** 





Beyond Meat®









Jalapeño





Tortilla Chips





White Wine Vinegar









Cheddar Cheese, shredded

Baby Kale



Mini Cucumber

**HELLO BEYOND MEAT®** 

# **Start Strong**

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

#### **Heat Guide for Step 5:**

- Mild: ½ tbsp M
- 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**

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	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	⅓ 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*		

<sup>\*</sup> 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!)



### 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.



### 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.)



### 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!)



#### **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.



#### 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!**