



# Sesame-Soy Asian-Inspired Salad

with Sweet Peppers and Beyond Meat®

Veggie

Spicy

Quick

25 Minutes



Beyond Meat®



Baby Spinach



Sriracha



Seasoned Rice Vinegar



Sesame Oil



Soy Sauce



Garlic, cloves



Sweet Bell Pepper



Hoisin Sauce



Carrot



Peanuts, chopped

HELLO HOISIN

A sweet and savoury sauce that adds an extra boost of flavour!

## Start here

Before starting, wash and dry all produce.

## Bust out

Vegetable peeler, measuring spoons, box grater, large bowl, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Baby Spinach	113 g	227 g
Sriracha 🌶️	2 tsp	4 tsp
Seasoned Rice Vinegar	1 tbsp	2 tbsp
Sesame Oil	1 tbsp	2 tbsp
Soy Sauce	2 tsp	4 tsp
Garlic, cloves	1	2
Sweet Bell Pepper	160 g	320 g
Hoisin Sauce	2 tbsp	4 tbsp
Carrot	170 g	340 g
Peanuts, chopped	28 g	56 g
Sugar*	½ tsp	1 tsp
Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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## 1 Prep

Peel, then mince or grate **garlic**. Peel, then coarsely grate **carrot**. Core, then cut **pepper** into ¼-inch slices.



## 2 Cook Beyond Meat®

Heat a large non-stick pan over medium-high heat. When hot, add **half the sesame oil**, then **Beyond Meat®**. Cook, breaking up **patties** into bite-sized pieces, until slightly crispy, 5-6 min. \*\* Season with **pepper**.



## 3 Finish Beyond Meat®

Add **garlic, sriracha, half the soy sauce** and **half the hoisin sauce** (use all the hoisin sauce for 4 ppl) to the pan with **Beyond Meat®**. Cook, stirring often, until **sauce** is mostly absorbed, 1-2 min. Transfer **Beyond Meat®** to a plate to cool.



## 4 Make vinaigrette

Add **vinegar, ½ tsp soy sauce** (dbl for 4 ppl), **remaining sesame oil** and **½ tsp sugar** (dbl for 4 ppl) to a large bowl. Whisk until **sugar** dissolves.



## 5 Finish salad

Add **spinach, carrots** and **peppers** to the bowl with **vinaigrette**. Toss to combine.



## 6 Finish and serve

Divide **salad** between plates. Top with **Beyond Meat®**. Sprinkle **peanuts** over top.

## Dinner Solved!