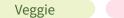


Sesame-Soy Asian-Inspired Salad

with Sweet Peppers and Beyond Meat®

Spicy



Quick

25 Minutes



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*		

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.





Prep

Peel, then mince or grate **garlic**. Peel, then coarsely grate **carrot**. Core, then cut **pepper** into 1/4-inch slices.



Cook Beyond Meat®

Heat a large non-stick pan over mediumhigh 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**.



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.



Make vinaigrette

Add **vinegar**, ¹/₂ **tsp soy sauce** (dbl for 4 ppl), **remaining sesame oil** and ¹/₂ **tsp sugar** (dbl for 4 ppl) to a large bowl. Whisk until **sugar** dissolves.



Finish salad

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



Finish and serve

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

Dinner Solved!