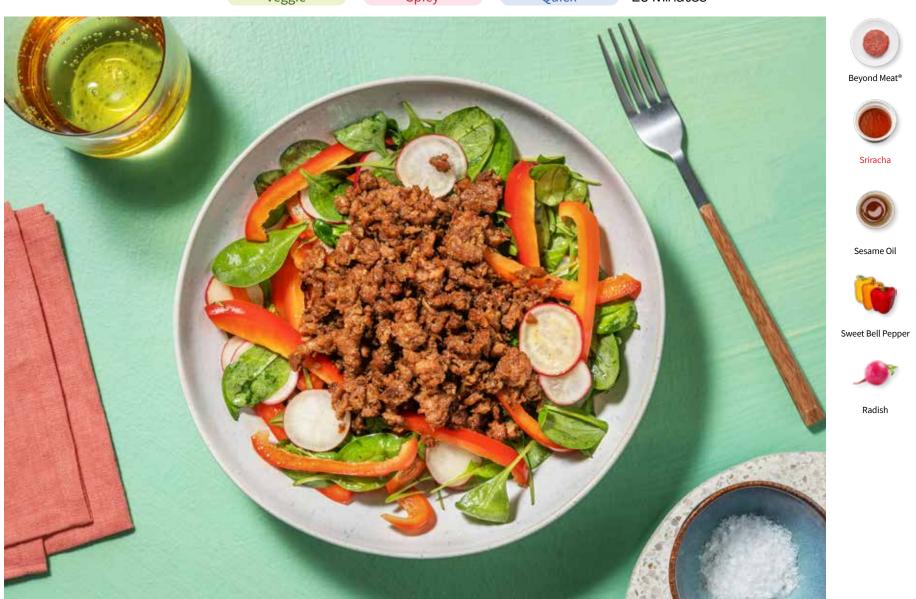


Sesame-Soy Asian-Inspired Salad

with Sweet Peppers and Beyond Meat $^{\tiny{\circledR}}$

Veggie Spicy Quick 25 Minutes



Baby Spinach

Vinegar

Soy Sauce

Hoisin Sauce

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, 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
Sweet Bell Pepper	160 g	320 g
Hoisin Sauce	2 tbsp	4 tbsp
Radish	4	8
Sugar*	½ tsp	1 tsp
Pepper*		

^{*} Pantry items

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

- Thinly slice radishes.
- 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 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, 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.



Finish salad

• Add spinach, radishes and peppers to the bowl with vinaigrette. Toss to combine.



Finish and serve

• Divide salad between plates. Top with Beyond Meat®.

Dinner Solved!

Contact

Call or email us | (855) 272-7002 hello@hellofresh.ca HelloFresh.ca



^{**} Cook to a minimum internal temperature of 74°C/165°F.