



# Sesame-Soy Asian Salad

with Sweet Peppers and Beyond Meat®

Veggie

Spicy

25 Minutes



Beyond Meat®



Spring Mix



Sriracha



Seasoned Rice Vinegar



Sesame Oil



Soy Sauce



Garlic



Sweet Bell Pepper



Ginger



Vegetarian Oyster Sauce



Green Onions

HELLO BEYOND MEAT®

*You won't believe the meat-like texture of this plant-based protein!*

## Start here

Before starting, wash and dry all produce.

## Bust out

Large bowl, whisk, large non-stick pan, measuring spoons, vegetable peeler

## Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Spring Mix	113 g	227 g
Sriracha 🌶️	2 tsp	4 tsp
Seasoned Rice Vinegar	1 tbsp	2 tbsp
Sesame Oil	1 tbsp	2 tbsp
Soy Sauce	1 tbsp	2 tbsp
Garlic	3 g	6 g
Sweet Bell Pepper	160 g	320 g
Ginger	30 g	30 g
Vegetarian Oyster Sauce	½ cup	¼ cup
Green Onions	2	4
Sugar*	½ tsp	1 tsp
Oil*		
Pepper*		

\* Pantry items

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

## 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

Peel, then mince or grate **garlic**. Peel, then mince or grate **half the ginger** (use all for 4 ppl). Core, then cut **pepper** into ¼-inch slices. Thinly slice **green onions**.



### 2

**Cook Beyond Meat®**  
Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **Beyond Meat®**. Break up **patties** into bite-sized pieces. Cook until slightly crispy, 3-4 min. \*\* Add **garlic** and cook, stirring, until fragrant, 1-2 min.



### 3

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



### 4

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



### 5

**Finish salad**  
Add **spring mix** and **peppers** to bowl with **vinaigrette**. Toss to combine.



### 6

**Finish and serve**  
Divide **salad** between plates. Top with **Beyond Meat®**, then sprinkle **green onions** over top.

## Dinner Solved!