



Sesame-Soy Asian-Inspired Salad

with Sweet Peppers and Beyond Meat®

Veggie Spicy 25 Minutes



- Beyond Meat®
- Shrimp
- Baby Spinach
- Sriracha
- Seasoned Rice Vinegar
- Sesame Oil
- Soy Sauce
- Garlic, cloves
- Sweet Bell Pepper
- Hoisin Sauce
- Carrot
- Peanuts, chopped

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set. Happy cooking!



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
 Shrimp	285 g	570 g
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	1 tbsp	2 tbsp
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
Salt and 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.

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Prep

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



Cook Beyond Meat®

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

CUSTOM RECIPE

If you've opted to get **shrimp**, heat a large non-stick pan over medium-high heat. While the pan heats, drain and rinse **shrimp** using a strainer, then pat dry with paper towels. Season with **pepper**. When the pan is hot, add **half the sesame oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.**



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.

CUSTOM RECIPE

Finish the **shrimp** the same way the recipe instructs you to finish the **Beyond Meat®**.



Make vinaigrette

Add **vinegar**, **remaining soy sauce**, **remaining sesame oil** and **½ 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!