



# Teriyaki Veggie Burgers

with Beyond Meat® and Caramelized Pineapple

Veggie

Spicy

30 Minutes



Beyond Meat®



Artisan Bun



Pineapple



Teriyaki Sauce



Yellow Onion



Cilantro



Plant-Based  
Mayonnaise



Jalapeño



Russet Potato

## HELLO TERIYAKI SAUCE

*This sweet and savoury sauce adds a Japanese-influenced flavour to any dish!*

## Start here

- Before starting, preheat the oven to 450°F.
- Remove 1 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.

## Bust out

2 Baking sheets, measuring spoons, parchment paper, 2 small bowls, large non-stick pan

## Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Artisan Bun	2	4
Pineapple	95 g	190 g
Teriyaki Sauce	4 tbsp	8 tbsp
Yellow Onion	56 g	113 g
Cilantro	7 g	7 g
Plant-Based Mayonnaise	4 tbsp	8 tbsp
Jalapeño 🌶️	1	2
Russet Potato	460 g	920 g
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
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.*

## Contact

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## Roast wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



## Cook Beyond Meat® patties

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **Beyond Meat® patties**. Cook until golden-brown, 3-4 min per side.\*\*
- Carefully drain and discard excess fat.
- Remove the pan from heat. Add **teriyaki sauce**, then flip **patties** to coat.



## Prep

- Meanwhile, cut **jalapeño** into ¼-inch rounds, removing **seeds** for less heat. (**TIP:** We suggest using gloves when prepping jalapeños!)
- Halve **pineapple** lengthwise.
- Peel, then cut **half the onion** into ⅛-inch rounds (whole onion for 4 ppl).
- Finely chop **cilantro**.
- Add **1 tbsp butter** and **½ tsp sugar** (dbl both for 4 ppl) to a small microwavable bowl. (**NOTE:** Save softened butter for step 5.) Microwave in 15 sec increments, stirring in between, until **butter** melts and **sugar** dissolves.



## Toast buns and make cilantro mayo

- Meanwhile, halve **buns**.
- Spread **1 tbsp softened butter** (dbl for 4 ppl) on cut sides of **buns**.
- Once **veggies** are done, arrange **buns** directly on the **top** rack of the oven, cut-side up.
- Toast **buns** until golden-brown, 3-4 min. (**TIP:** Keep an eye on the buns so they don't burn!)
- Add **cilantro** and **mayo** to another small bowl. Season with **salt** and **pepper**, to taste, then stir to combine.



## Roast veggies and pineapple

- Add **jalapeños**, **onions** and **½ tbsp oil** (dbl for 4 ppl) to one side of a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to combine.
- Add **pineapple** to the other side of the baking sheet. Drizzle **melted butter mixture** over **pineapple**, then toss to coat.
- Roast in the **top** of the oven, flipping halfway through, until **onions** and **jalapeños** are golden-brown and **pineapple** is caramelized, 16-18 min.



## Finish and serve

- Halve **each pineapple spear** crosswise.
- Spread **cilantro mayo** on **bottom buns**, then stack with **Beyond Meat® patties**, **pineapple** and **onions and jalapeños**.
- Drizzle **any teriyaki sauce** from the pan over top, if desired.
- Close with **top buns**.
- Divide **burgers** and **wedges** between plates.

## Dinner Solved!