



Veggie Patty Melts

with Potato Wedges

Veggie 30 Minutes



Beyond Meat®



Brioche Bun



Dill Pickle, sliced



Mayonnaise



Cheddar Cheese, shredded



BBQ Sauce



Yellow Onion



Garlic



Russet Potato

HELLO BEYOND MEAT®

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

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Garlic Guide for Step 3 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Extra: 1 tsp

Bust out

Baking sheet, measuring spoons, parchment paper, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Brioche Bun	2	4
Dill Pickle, sliced	90 ml	160 ml
Mayonnaise	4 tbsp	8 tbsp
Cheddar Cheese, shredded	½ cup	1 cup
BBQ Sauce	4 tbsp	8 tbsp
Yellow Onion	113 g	226 g
Garlic	3 g	6 g
Russet Potato	460 g	920 g
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ 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.

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Roast potato wedges and prep

Cut **potatoes** into ½-inch wedges. Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 25-28 min. While **potato wedges** roast, peel, then cut **onion** into ¼-inch slices. Peel, then mince or grate **garlic**.



Cook patties

Heat the large non-stick pan (from step 2) over medium-high. When hot, add **1 tsp oil**, (dbl for 4 ppl) then **Beyond Meat® patties**. Pan-fry until golden-brown, 3-4 min per side. ** Transfer **patties** to a plate. Carefully wipe the pan clean.



Sauté onions

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until slightly softened, 2-3 min. Add **½ tbsp sugar** (dbl for 4 ppl) and season with **salt**. Cook, stirring occasionally, until **onions** are dark golden-brown, 3-4 min. Remove pan from heat, then transfer **onions** to a plate. Carefully wipe pan clean.



Assemble and fry patty melts

Halve **buns** and gently flatten them with the palm of your hand. Spread **1 tbsp butter** (dbl for 4 ppl) over cut-sides of **buns**, then place on a clean surface, buttered-sides down. Top **bottom buns** with **remaining BBQ sauce**, **patties**, **onions**, **matchstick pickles**, **cheese** and **top buns**. (NOTE: The buttered sides will be facing outwards!) Heat the same pan (from step 4) over medium-low. When hot, add **patty melts**. Pan-fry until **buns** are golden-brown and **cheese** is melted, 2-3 min per side.



Make garlic-BBQ sauce and prep pickles

While **onions** cook, stir together **mayo**, **half the BBQ sauce** and **¼ tsp garlic** (dbl for 4 ppl) in a small bowl. (NOTE: Reference garlic guide.) Season with **salt** and **pepper**, then stir to combine. Set aside. Drain, then cut **half the pickles** into matchstick slices.



Finish and serve

Divide **wedges**, **patty melts** and **remaining pickles** between plates. Serve **garlic-BBQ mayo** on the side for dipping.

Dinner Solved!