



Veggie Poblano Cheddar Burger

with Beyond Meat®

Veggie

Spicy

30 Minutes



Beyond Meat®



Artisan Bun



Poblano Pepper



Cheddar Cheese, shredded



Sweet Potato



BBQ Sauce



Onion, sliced

HELLO BEYOND MEAT®

This Beyond Meat® burger goes beyond traditional veggie burgers!

Start here

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

Bust Out

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

Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Artisan Bun	2	4
Poblano Pepper 🌶️	160 g	320 g
Cheddar Cheese, shredded	¼ cup	½ cup
Sweet Potato	340 g	680 g
BBQ Sauce	4 tbsp	8 tbsp
Onion, sliced	56 g	113 g
Oil*		
Salt and 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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Roast sweet potatoes

Cut **sweet potatoes** into ½-inch thick wedges. Toss **sweet potatoes** with **1 tbsp oil** on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 22-24min. (**NOTE:** Roast in the middle and the bottom of the oven, rotating sheets halfway.)



Toast buns

Halve **buns**, then arrange, cut-side up, on another baking sheet. Toast in the **top** of the oven, until golden-brown, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!)



Cook veggies

While **sweet potatoes** roast, core then cut **poblano pepper** into ½-inch pieces. (**NOTE:** We suggest using gloves when prepping poblanos!) Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **poblano peppers**, removing seeds for less heat. Cook, stirring often, until tender-crisp, 3-4 min. Transfer to a plate. Add **onions** to the same pan. Cook, stirring often, until softened, 3-4 mins. Season with **salt** and **pepper**. Transfer **onions** to a small bowl. Add **half the BBQ sauce** to **onions**, then stir to combine and set aside.



Finish and serve

Divide **BBQ onions** between **bottom buns**, then top with **Beyond Meat® cheddar patties**. Top with **poblano peppers**, then finish with **top buns**. Divide **burgers** and **sweet potato wedges** between plates. Serve the **remaining BBQ sauce** on the side, for dipping.

Dinner Solved!



Cook Beyond Meat®

Add **½ tbsp oil** (dbl for 4 ppl), then **Beyond Meat®** to the same pan. Using the back of a spatula, flatten the **patties** to ½-inch thick. Cook, until golden-brown, 3-4 min per side.** Top with **cheese**. Cover the pan and cook, until **cheese** is melted, 1-2 min. Transfer to the same plate as **poblano peppers** and cover to keep warm.