



Sticky Glazed Plant-Based Protein Shred Sammies

with Roasted Potato Rounds and Sesame Aioli

Veggie

25 Minutes



Plant-Based Protein Shreds
200 g | 400 g



Hoisin Sauce
4 tbsp | 8 tbsp



Soy Sauce
½ tbsp | 1 tbsp



Sesame Oil
1 tbsp | 2 tbsp



All-Purpose Flour
1 tbsp | 2 tbsp



Baby Spinach
28 g | 56 g



Artisan Bun
2 | 4



Yellow Potato
350 g | 700 g



Mayonnaise
4 tbsp | 8 tbsp



Garlic Puree
1 tbsp | 2 tbsp

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.

Pantry items | Unsalted butter, pepper, salt, oil

Cooking utensils | Baking sheet, large non-stick pan, measuring spoons, paper towels, parchment paper, 2x small bowl

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

1



Roast potato rounds

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove 2 tbsp (4 tbsp) butter from the fridge and set aside to come up to room temperature.

- Cut **potatoes** into ¼-inch rounds.
- Add **potatoes** and **1 tbsp oil** to a parchment-lined 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 **bottom** of the oven, flipping halfway through, until tender and golden-brown, 20-22 min.

4



Toast buns

- Halve **buns**.
- Spread **2 tbsp** (4 tbsp) **softened butter** onto cut sides of **buns**.
- Add **buns** directly to the **top** rack of the oven, cut-side up. Toast until golden-brown, 4-5 min. (**TIP:** Keep an eye on buns so they don't burn!)

2



Cook plant-based protein shreds

- Meanwhile, heat a large non-stick pan over medium heat.
- While the pan heats, season **plant-based protein shreds** with **salt** and **pepper**, then sprinkle **flour** over top. Toss to coat evenly.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **plant-based protein shreds**. Cook, tossing occasionally until cooked through, 6-8 min.**

5



Sauce plant-based protein shreds

- When **plant-based protein shreds** are cooked through, drizzle **sticky sauce** into the pan. Glaze, flipping occasionally, until **sauce** thickens slightly and coats **plant-based protein shreds**, 30 sec-1 min. Remove the pan from heat.

3



Make sesame aioli and sticky sauce

- Meanwhile, add **mayo**, **half the sesame oil** and ½ **tsp** (1 tsp) **garlic puree** to a small bowl. Season with **salt** and **pepper**, to taste, then stir to combine.
- Combine **soy sauce**, **hoisin sauce**, **remaining sesame oil** and **remaining garlic puree** in another small bowl.

6



Finish and serve

- Spread **some sesame aioli** on **top buns**.
- Arrange **plant-based protein shreds** on **bottom buns**, then drizzle **any sauce** from the pan over, if desired. Top with **spinach**, then close with top **buns**.
- Divide **sammies** and **potato rounds** between plates. Serve **remaining sesame aioli** alongside for dipping.

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.