














# BBQ Ranch Burger with Beyond Meat® and Fries

**FAMILY** 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.  
Thank you for your understanding & happy cooking!

-  Beyond Meat®
-  Brioche Buns
-  BBQ Sauce
-  Spring Mix
-  Russet Potato
-  Mayonnaise
-  White Wine Vinegar
-  Sour Cream
-  Chives
-  Garlic
-  Dill Pickle, sliced

**HELLO BEYOND MEAT®**  
Not your everyday veggie burger!

## START HERE

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

### Bust Out

2 Baking Sheets, Garlic Press, Large Non-Stick Pan, Parchment Paper, Small Bowl, Measuring Spoons

### Ingredients

|                     | 4 Person |
|---------------------|----------|
| Beyond Meat®        | 4        |
| Brioche Buns        | 4        |
| BBQ Sauce           | ¼ cup    |
| Spring Mix          | 56 g     |
| Russet Potato       | 920 g    |
| Mayonnaise          | ¼ cup    |
| White Wine Vinegar  | 2 tbsp   |
| Sour Cream          | 6 tbsp   |
| Chives              | 7 g      |
| Garlic              | 6 g      |
| Dill Pickle, sliced | 2        |
| Sugar*              | 1 tsp    |
| Oil*                |          |
| Salt and Pepper*    |          |

\* Pantry items

### 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.*

### Contact

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### 1. BAKE FRIES

Cut **potatoes** into ½-inch matchstick fries. Toss **potatoes** and **2 tbsp oil** over two parchment-lined baking sheets (1 tbsp oil per baking sheet). Season with **salt** and **pepper**. Bake in **middle** and **top** of oven, tossing **fries** and rotating sheets halfway through cooking, until golden-brown, 25-28 min.



### 4. SEAR PATTIES

Heat a large non-stick pan over medium-high heat. When hot, add **2 tsp oil**, then **patties**. Pan-fry, until golden-brown, 3-4 min per side.



### 2. PREP

While **fries** roast, finely chop **chives**. Peel, then mince or grate **garlic**.



### 5. TOAST BUNS & PATTIES

When fries are done, transfer parchment and fries to a clean surface. Place **Beyond Meat® patties** on one of the baking sheets. Spoon over **BBQ sauce**. Halve **buns** and arrange them, cut-side up, on the other baking sheet. Toast **buns** and **patties**, in **top** and **middle** of oven, until golden-brown and cooked through, 4-5 min.



### 3. MAKE RANCH

Stir together **mayo**, **sour cream**, **chives**, **vinegar**, **½ tsp garlic** and **1 tsp sugar** in a small bowl. Season with **salt** and **pepper**. Set aside.



### 6. FINISH AND SERVE

Top **each bottom bun** with some **spring mix**, then a **Beyond Meat® patty** and **pickles**. Spread some **ranch** on **top buns**, then add on top of the **burger**. Divide **burgers** and **fries** between plates. Serve **remaining ranch** on the side, for dipping.

## Dinner Solved!