



BBQ Ranch Burger

with Beyond Meat® and Fries

Veggie

30 Minutes



Beyond Meat®



Artisan Bun



BBQ Sauce



Spring Mix



Sour Cream



Chives



Russet Potato



Mayonnaise



White Wine Vinegar



Garlic



Dill Pickle, 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, parchment paper, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Artisan Bun	2	4
BBQ Sauce	¼ cup	½ cup
Spring Mix	28 g	56 g
Sour Cream	3 tbsp	6 tbsp
Chives	7 g	7 g
Russet Potato	460 g	920 g
Mayonnaise	2 tbsp	4 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Garlic	3 g	6 g
Dill Pickle, sliced	90 ml	180 ml
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 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 potatoes

Cut **potatoes** into ½-inch matchstick fries. Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use two parchment-lined baking sheets, with 1 tbsp oil on each.) Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through cooking, until golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast potatoes in the middle and top of the oven, rotating sheets halfway through.)



Pan-fry patties

Heat a large non-stick pan over medium-high heat. When hot, add **1 tsp oil** (dbl for 4 ppl) then **Beyond Meat® patties**. Pan-fry, until golden-brown, 3-4 min per side.**



Prep

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



Toast buns

Transfer **patties** to one side of another baking sheet. Spoon **BBQ sauce** over top **patties**. Halve **buns** and arrange them cut-side up on the other side of the baking sheet. Toast **buns** and **patties** in the **bottom** of the oven, until **buns** are golden-brown, 4-5 min. (**TIP:** Keep an eye on buns so they don't burn!)



Make ranch

Add **mayo**, **sour cream**, **chives**, **vinegar**, **¼ tsp garlic** and **½ tsp sugar** (dbl both for 4 ppl) to a small bowl. Season with **salt** and **pepper**. Stir to combine. Set aside.



Finish and serve

Spread **1 tbsp ranch** on **top buns**. Top **bottom buns** with **pickles**, **Beyond Meat® patties**, **spring mix** and **top buns**. Divide **burgers** and **fries** between plates. Serve **remaining ranch** on the side, for dipping.

Dinner Solved!