



Beyond Meat® BBQ Sandwich

with Creamy Radish Slaw

Veggie 20 Minutes



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- Beyond Meat®
- Double Beyond Meat®
- Sandwich Bun
- Coleslaw Cabbage Mix
- White Wine Vinegar
- Green Onion
- Plant-Based Mayonnaise
- BBQ Sauce
- BBQ Seasoning
- Radish

CUSTOM RECIPE
This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO BBQ SAUCE
This sauce is the perfect blend of sweet, savoury and smoky!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Baking sheet, measuring spoons, large bowl, large non-stick pan, whisk

Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Double Beyond Meat®	4	8
Sandwich Bun	2	4
Coleslaw Cabbage Mix	170 g	340 g
White Wine Vinegar	1 tbsp	2 tbsp
Green Onion	2	4
Plant-Based Mayonnaise	4 tbsp	8 tbsp
BBQ Sauce	4 tbsp	8 tbsp
BBQ Seasoning	1 tbsp	2 tbsp
Radish	3	6
Sugar*	1 tsp	2 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.



Prep

- Thinly slice **green onions**.
- Halve **radishes**, then cut into ¼-inch half-moons.
- Whisk together **plant-based mayo**, **1 tsp** (2 tsp) **sugar** and **vinegar** in a large bowl. Add **coleslaw cabbage mix**, **radishes** and **green onions**. Season with **salt** and **pepper**, then toss to combine.
- Set aside.



Finish Beyond Meat®

- Return the pan to medium. Sprinkle **BBQ Seasoning** over **Beyond Meat®**. Cook, stirring constantly, until fragrant, 1-2 min.
- Add **BBQ sauce** to the pan and toss to combine.
- Cook, until **sauce** thickens slightly, 1-2 min.
- Season with **salt** and **pepper**, to taste.



Cook Beyond Meat®

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **Beyond Meat® patties**. Cook, breaking up **patties** into bite-sized pieces, until crispy, 5-6 min.**
- Remove from heat.

If you've opted for **double the Beyond Meat®**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **regular portion of Beyond Meat®**. Work in batches, if necessary.



Finish and serve

- Divide **BBQ Beyond Meat®** between **buns**.
- Top with **some slaw**.
- Divide **sandwiches** between plates.
- Serve **remaining slaw** on the side.

Dinner Solved!



Toast buns

- Meanwhile, halve **buns**.
- Arrange on an unlined baking sheet, cut-side up.
- Toast **buns** in the **middle** of the oven until golden-brown, 3-4 min. (**TIP**: Keep an eye on buns so they don't burn!)



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