

Cheesy Patty Melt 'Pockets'

with Garden Salad

Family Friendly 40 Minutes



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Ground Beef



Yellow Onion

Pizza Dough







Spring Mix

Roma Tomato





Mini Cucumber

Mozzarella Cheese, shredded





BBQ Seasoning

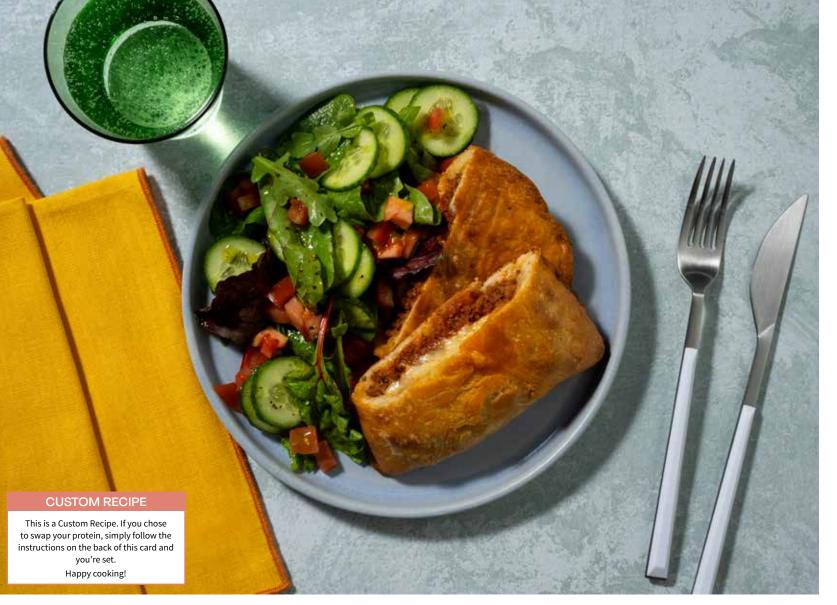
Tomato Sauce Base





Beef Broth Concentrate

Red Wine Vinegar



Start here

- Before starting, remove pizza dough from fridge and rest in a warm spot for 1 hr.
- Preheat the oven to 450°F.
- Wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps

4 person

oil Ingredient

Bust out

Baking sheet, measuring spoons, silicone brush, large bowl, parchment paper, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Beyond Meat®	2	4
Pizza Dough	340 g	680 g
Yellow Onion	113 g	226 g
Spring Mix	56 g	113 g
Roma Tomato	95 g	190 g
Mini Cucumber	66 g	132 g
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
BBQ Seasoning	1 tbsp	2 tbsp
Tomato Sauce Base	2 tbsp	4 tbsp
Beef Broth Concentrate	1	2
Red Wine Vinegar	1 tbsp	2 tbsp
All-Purpose Flour*	2 tbsp	4 tbsp
Sugar*	1/4 tsp	½ tsp
Oil*		
Salt and Pepper*		

- * Pantry items
- ** Cook beef and Beyond Meat® 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 dough

- · Sprinkle both sides of dough with flour.
- With floured hands, divide dough into 2 equal-sized pieces (4 pieces for 4 ppl) on a well-floured surface.
- Stretch each piece of dough into a 5x8-inch round or oval shapes.
- Set aside to rest on a parchment-lined baking sheet, 8-10 min. (NOTE: For 4 ppl, use 2 baking sheets.)



Prep and cook beef

- · Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats. Peel, then cut onion into ¼-inch pieces.
- When hot, add 1/2 tbsp (1 tbsp) oil, beef and onions. Cook, breaking up beef into smaller pieces, until no pink remains, 4-5 min.**
- Carefully drain and discard excess fat.
- Add tomato sauce base, broth concentrate, BBQ Seasoning and 1/4 cup (1/2 cup) water. Cook, stirring often, until fragrant, 1-2 min. Season with salt and pepper.

If you've opted to get **Beyond Meat®**, cook it in the same way the recipe instructs you to cook the beef.**



Assemble pockets

- With floured hands, stretch dough again into large oval shapes. (NOTE: Dough should now hold its shape.)
- Top bottom half of each dough oval with beef mixture, then sprinkle mozzarella over top.
- Fold top half of dough oval over filling, then crimp **edges** to seal.
- Brush 1/2 tsp oil over each pocket.
- Using a knife, make one 1-inch slit into tops of each pocket.



Bake pockets

- Bake in the **middle** of the oven until goldenbrown, 22-25 min. (NOTE: For 4 ppl, bake in the middle and top of the oven, rotating sheets halfway through.)
- Allow **pockets** to cool slightly before serving, 3-4 min.



Finish prep

- Meanwhile, cut tomato into ¼-inch pieces.
- Thinly slice cucumber.
- Add vinegar, 1 tbsp (2 tbsp) oil and 1/4 tsp (1/2 tsp) sugar in a large bowl. Season with salt and pepper, then stir to mix.



Finish and serve

- Once pockets have rested, add tomatoes. cucumbers and spring mix to bowl with dressing. Toss to coat.
- Divide salad and pockets between plates.

Dinner Solved!