



# Cheesy Patty Melt 'Pockets'

with Garden Salad

Family Friendly 40 Minutes



Issue with your meal?  
Scan the QR code to  
share your feedback.



Ground Beef



Beyond Meat®



Pizza Dough



Yellow Onion



Spring Mix



Roma Tomato



Mini Cucumber



Mozzarella Cheese,  
shredded



BBQ Seasoning



Tomato Sauce Base



Beef Broth  
Concentrate



Red Wine Vinegar

### CUSTOM RECIPE

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

HELLO BBQ SEASONING

*This spice is the perfect blend of sweet, savoury and smoky!*

## 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 within steps** **1 tbsp** (2 person) **(2 tbsp)** (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*	¼ 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.*



Issue with your meal?  
Scan the QR code to  
share your feedback.

1



## 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.)

4



## Bake pockets

- Bake in the **middle** of the oven until golden-brown, 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.

2



## 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 ½ **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 ¼ **cup** (½ **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**. \*\*

5



## Finish prep

- Meanwhile, cut **tomato** into ¼-inch pieces.
- Thinly slice **cucumber**.
- Add **vinegar**, **1 tbsp** (2 **tbsp**) **oil** and ¼ **tsp** (½ **tsp**) **sugar** in a large bowl. Season with **salt** and **pepper**, then stir to mix.

3



## 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 ½ **tsp oil** over **each pocket**.
- Using a knife, make one 1-inch slit into **tops of each pocket**.

6



## 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!