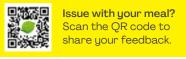
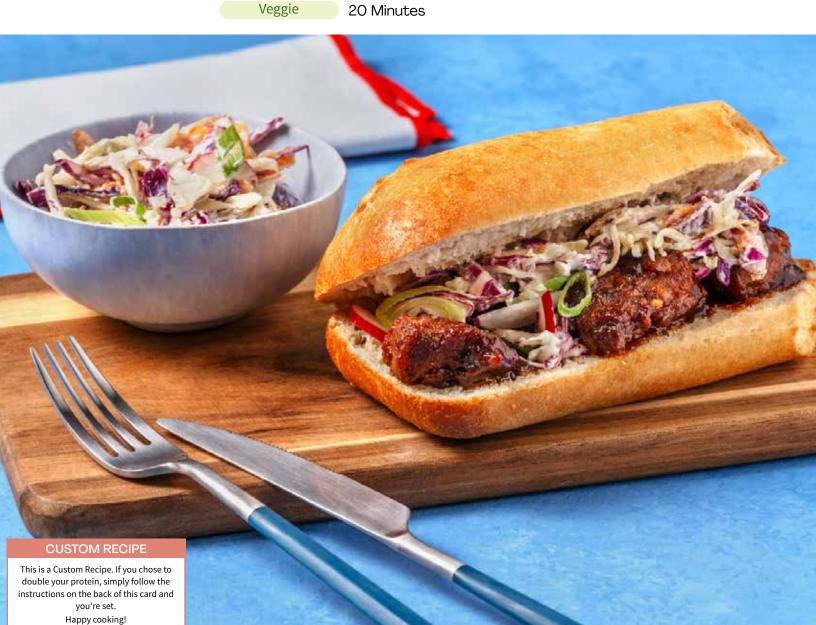


Beyond Meat® BBQ Sandwich

with Creamy Radish Slaw

20 Minutes







Beyond Meat®





Sandwich Bun







Green Onion

BBQ Sauce

Coleslaw Cabbage

White Wine Vinegar



Plant-Based Mayonnaise





BBQ Seasoning



Radish

Start here

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

Measurements , 1 tbsp (2 tbsp), oil within steps

Bust out

Baking sheet, measuring spoons, large bowl, large nonstick pan, whisk

Ingredients

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	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.



Cook Beyond Meat®

- · Heat a large non-stick pan over mediumhigh 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.



Toast buns

- · Meanwhile, halve buns.
- · Arrange on an unlined baking sheet, cutside 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!)



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.



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!

