



Hoisin Veggie Burgers

with Beyond Meat® and Charred Jalapeño Mayo

Veggie Spicy 25 Minutes



-  Beyond Meat®
-  Hoisin Sauce
-  Sriracha
-  Brioche Bun
-  Jalapeño
-  Mayonnaise
-  Garlic
-  Sweet Potato
-  Baby Spinach

HELLO JALAPEÑO

This medium-sized chili pepper can vary in spiciness!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Garlic Guide for Step 2 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Extra: 1 tsp

Bust out

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

Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Hoisin Sauce	¼ cup	½ cup
Sriracha 🌶️	2 tsp	4 tsp
Brioche Bun	2	4
Jalapeño 🌶️	1	2
Mayonnaise	4 tbsp	8 tbsp
Garlic	3 g	6 g
Sweet Potato	340 g	680 g
Baby Spinach	28 g	56 g
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.

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Roast sweet potato wedges

Cut **sweet potatoes** into ½-inch wedges. Add **sweet potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the middle and the top of the oven, rotating sheets halfway through.)



Cook Beyond Meat® patties

Season **Beyond Meat® patties** with **salt** and **pepper**. Heat the same pan over medium-high. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Cook until golden-brown, 3-4 min per side. ** Remove the pan from heat, then carefully drain and discard excess fat. Add **hoisin sauce** to the pan, then flip **patties** to coat.



Prep

While **sweet potato wedges** roast, peel, then mince or grate **garlic**. Core, then finely chop **jalapeño**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeño!) Stir together **mayo**, **sriracha** and **¼ tsp garlic** in a small bowl. (**NOTE:** Reference garlic guide.)



Make charred jalapeño mayo

Heat a large non-stick pan over medium-high heat. When hot, add **jalapeños** to the dry pan. Cook, stirring occasionally, until **jalapeños** get dark-brown in spots, 2-3 min. Remove the pan from heat. Add **jalapeños** to the small bowl with **mayo mixture**. Season with **salt** and **pepper** to taste, then stir to combine.



Toast buns

While **patties** cook, halve **buns**. Add **buns** directly to the **top** rack of the oven, cut-side up. Toast until golden-brown, 3-4 min. (**NOTE:** Keep an eye on them so they don't burn!)



Finish and serve

Top **bottom buns** with **Beyond Meat® patties**, **some charred jalapeño mayo**, **spinach**, then **top buns**. Divide **burgers** and **sweet potato wedges** between plates. Serve **remaining jalapeño mayo** alongside for dipping.

Dinner Solved!