



# Veggie Burgers and Caramelized Onions

with Beyond Meat® and Garlic Dijonnaise

Veggie

Quick

25 Minutes



Beyond Meat®



Artisan Bun



White Cheddar Cheese, shredded



Plant-Based Mayonnaise



Yellow Onion



Russet Potato



Dijon Mustard



Garlic, cloves



Baby Spinach

HELLO CAMELIZED ONIONS

*The perfect sweet and savoury burger topper!*

## Start here

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

### Garlic Guide for Step 5 (dbl for 4 ppl):

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

## Bust out

2 Baking sheets, medium non-stick pan, measuring spoons, parchment paper, small bowl, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Artisan Bun	2	4
White Cheddar Cheese, shredded	½ cup	1 cup
Plant-Based Mayonnaise	4 tbsp	8 tbsp
Yellow Onion	113 g	226 g
Russet Potato	460 g	920 g
Dijon Mustard	1 tbsp	2 tbsp
Garlic, cloves	1	2
Baby Spinach	28 g	56 g
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.*

## Contact

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## Roast potato wedges

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



## Bake patties and toast buns

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **Beyond Meat® patties**. Cook until golden-brown, 3-4 min per side. \*\*
- Arrange **patties** on the other side of the baking sheet with **buns**. (**NOTE:** For 4 ppl, use a second unlined baking sheet.)
- Sprinkle **cheese** over **patties**.
- Bake in the **top** of the oven until **cheese** melts and **buns** are golden-brown, 3-4 min. (**NOTE:** For 4 ppl, bake in the top of the oven, one sheet at a time.) (**TIP:** Keep your eye on buns so they don't burn!)



## Caramelize onions

- Meanwhile, heat a medium non-stick pan over medium-high heat.
- While the pan heats, peel, then cut **onion** into ¼-inch slices.
- When the pan is hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until softened, 4-5 min.
- Add **1 tsp sugar** (dbl for 4 ppl) and season with **salt**, then reduce heat to medium. Cook, stirring occasionally, until **onions** are dark golden-brown, 3-4 min. Remove the pan from heat.



## Make garlic Dijonnaise

- Meanwhile, add **mayo**, **Dijon** and **½ tsp garlic** to a small bowl. (**NOTE:** Reference garlic guide.)
- Season with **salt** and **pepper**, to taste, then stir to combine.



## Prep

- Meanwhile, peel, then mince or grate **garlic**.
- Halve **buns**, then arrange on one side of an unlined baking sheet, cut-side up. (**NOTE:** For 4 ppl, use the whole baking sheet.)



## Finish and serve

- Spread **some garlic Dijonnaise** on **bottom buns**, then stack with **spinach**, **patties** and **caramelized onions**. Close with **top buns**.
- Divide **burgers** and **potato wedges** between plates.
- Serve **remaining garlic Dijonnaise** on the side for dipping.

## Dinner Solved!