

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Yukon Gold Potatoes*



Lime



2 4 Brioche Buns Contains: Eggs, Milk,



2 TBSP | 4 TBSP Ketchup



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



1 TBSP | 2 TBSP Southwest Spice Blend

Red Onion

4 TBSP | 8 TBSP

BBQ Sauce

1 TBSP | 1 TBSP

Cornstarch



Soy, Wheat



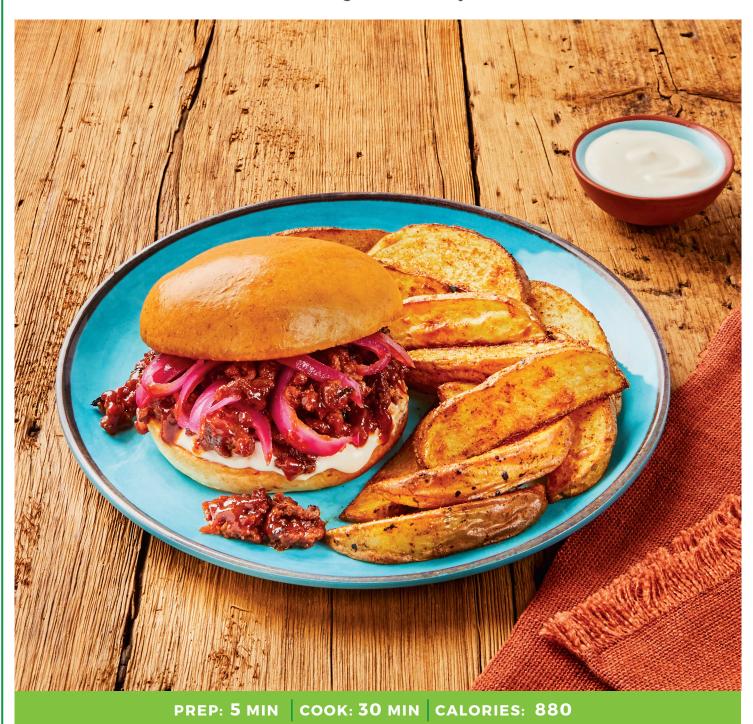
Mushroom Stock Concentrate



6 oz | 12 oz Ground Plant-Based Protein Contains: Soy, Tree Nuts, Wheat

PLANT-BASED PROTEIN MESSY JANES

with Pickled Onion, Roasted Potato Wedges & Lime Mayo



*The ingredient you received may be a different color.

HELLO

PLANT-BASED PROTEIN

Simmered in a BBQ-style sauce for tons of savory, tangy flavor-minus the meat!



BEST PRESSED

In step 4, we ask you to press the plant-based protein into an even layer before breaking it up. Why? Giving the protein a few undisturbed minutes in the hot pan (sans stirring) will help it to brown and develop crispy, almost caramelized edges.

BUST OUT

- · Baking sheet
- 3 Small bowls
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (¼ tsp | ½ tsp)

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*Ground Plant-Based Protein is fully cooked when internal

temperature reaches 165°



1 ROAST POTATOES

- Adjust rack to top position and preheat oven to 450 degrees. Wash and dry produce.
- Cut potatoes into ½-inch-thick wedges. Toss on a baking sheet with a large drizzle of oil, 1 tsp Southwest Spice (2 tsp for 4 servings), salt, and pepper. (You'll use the rest of the Southwest Spice later.)
- Roast on top rack until lightly browned and tender, 20-25 minutes.



2 PREP & PICKLE ONION

- While potatoes roast, halve, peel, and very thinly slice ¼ of the onion; finely chop remaining. Quarter lime. Halve buns.
- In a small microwave-safe bowl, combine sliced onion, juice from half the lime, ¼ tsp sugar (½ tsp for 4 servings), and a pinch of salt. Microwave until onion is softened, 1 minute. Set aside.



3 MIX SAUCE & MAYO

- In a second small bowl, combine BBQ sauce, ketchup, stock concentrate, half the cornstarch (all for 4 servings), remaining Southwest Spice, and 1 TBSP water (2 TBSP for 4).
- In a third small bowl, combine mayonnaise and a squeeze of lime juice. Season with salt.



4 COOK PROTEIN

- Heat a drizzle of oil in a large pan over medium-high heat. Add chopped onion; cook, stirring, until softened, 4-5 minutes.
- Add plant-based protein*; season with salt and pepper. Using a spatula, press into an even layer; cook, undisturbed, until browned on bottom, 3-4 minutes.
- Break up protein into pieces and continue cooking until browned all over and warmed through, 3-4 minutes more.



5 FINISH FILLING

- Add 2 TBSP water (4 TBSP for 4 servings) to pan with plant-based protein, then stir in BBQ sauce mixture. Cook, stirring, until sauce has thickened, 2-3 minutes. (TIP: If sauce seems too thick, add another splash of water.) Taste and season with salt and pepper. Turn off heat.
- Meanwhile, toast **buns** until golden brown.



6 SERVE

 Divide buns between plates; spread cut sides of bottom buns with lime mayo. Fill buns with messy jane filling and as much pickled onion (draining first) as you like. Serve with potato wedges on the side and any remaining lime mayo for dipping.

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