



# PLANT-BASED PROTEIN TEX-MEX MESSY JANES

with Pickled Onion, Roasted Potato Wedges & Lime Mayo

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



1 TBSP | 2 TBSP  
Southwest  
Spice Blend



1 | 2  
Red Onion



1 | 2  
Lime



2 | 4  
Brioche Buns  
Contains: Eggs,  
Milk, Soy, Wheat



1 | 2  
Mushroom Stock  
Concentrate



1 TBSP | 1 TBSP  
Cornstarch



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



8 oz | 16 oz  
Tex-Mex Ground  
Plant-Based  
Protein



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WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



\*The ingredient you received may be a different color.

HELLO

PLANT-BASED PROTEIN

Simmered in a savory sauce for tons of flavor



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 860



## BEST PRESSED

In Step 4, you'll press the plant-based protein into an even layer, giving it a few undisturbed minutes to brown and get crispy edges before breaking it up.

## BUST OUT

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

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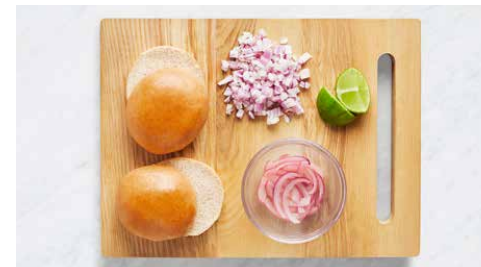
### 1 ROAST POTATOES

- 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 Blend** (2 tsp for 4 servings), **salt**, and **pepper**. (You'll use the rest of the Southwest Spice Blend later.)
- Roast on top rack until lightly browned and tender, 20-25 minutes.



### 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 and warmed through, 3-4 minutes more.



### 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.



### 5 FINISH FILLING

- Add **2 TBSP water** (4 TBSP for 4 servings) to pan with **plant-based protein**, then stir in **sauce base**. 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.



### 3 MAKE SAUCE BASE & MAYO

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



### 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.

\*Ground Plant-Based Protein is fully cooked when internal temperature reaches 165°.