




# ALL AMERICAN PLANT-BASED BEYOND BURGER™ with Special Sauce and a Side of Oven Fries
















**HELLO**



**BEYOND MEAT™**

The world's first plant-based burger designed to look, cook, and satisfy like beef without GMOs, soy, or gluten.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 950

-  Yellow Onion
-  Roma Tomato
-  Romaine
-  Fry Seasoning
-  Ketchup
-  Garlic Powder
-  Cheddar Cheese  
(Contains: Milk)
-  Yukon Gold Potatoes
-  Dill Pickle
-  Potato Buns  
(Contains: Eggs, Milk, Wheat)
-  Sour Cream  
(Contains: Milk)
-  Dijon Mustard
-  Beyond Burger

## START STRONG

Want to go all the way “all American” for your meal? Whip up vanilla milkshakes! For two, blend 1 pint vanilla ice cream, 1 cup milk, 1 tsp vanilla extract, and a pinch of salt. Divide between glasses and enjoy.

## BUST OUT

- Baking sheet
- Kosher salt
- 2 Small bowls
- Black pepper
- Large pan
- Sugar (1 tsp | 2 tsp)
- Vegetable oil (4 tsp | 4 tsp)

## INGREDIENTS

Ingredient **2-person** | **4-person**

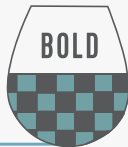
- Yukon Gold Potatoes **12 oz** | **24 oz**
- Yellow Onion **1** | **2**
- Roma Tomato **1** | **2**
- Dill Pickle **1** | **2**
- Romaine **1** | **1**
- Potato Buns **2** | **4**
- Fry Seasoning **1 TBSP** | **2 TBSP**
- Sour Cream **2 TBSP** | **4 TBSP**
- Ketchup **2 TBSP** | **4 TBSP**
- Dijon Mustard **2 tsp** | **4 tsp**
- Garlic Powder **1 tsp** | **1 tsp**
- Beyond Burger\* **8 oz** | **16 oz**
- Cheddar Cheese **½ Cup** | **1 Cup**

\* Beyond Burger is fully cooked when internal temperature reaches 165 degrees.

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



# HelloFRESH



**1 PREP** Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and finely dice **onion**. Thinly slice **tomato** into rounds. Thinly slice **pickle** into rounds; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings). Tear off a few **romaine leaves** for topping your burgers (save the rest for another use). Halve **buns**.



**4 COOK ONION** Heat a drizzle of **oil** in a large pan over medium-high heat. Add **onion** and cook, stirring occasionally, until browned and softened, 5-7 minutes. Season with **salt** and **pepper**. Transfer to a second small bowl.



**2 ROAST POTATOES** Toss **potatoes** on a baking sheet with a large drizzle of **oil**, **Fry Seasoning**, **salt**, and **pepper**. Roast on top rack until browned and crispy, 20-25 minutes.



**5 COOK PATTIES** Season **patties** all over with **salt** and **pepper**. Heat a drizzle of **oil** in pan used for onion over medium-high heat. Add patties and cook until browned, 3-5 minutes per side. Top each patty with **cheddar**. Reduce heat to medium; cover pan until cheese is melted, 1-2 minutes.



**3 MAKE SAUCE** Meanwhile, in a small bowl, combine **sour cream**, **ketchup**, **mustard**, **minced pickle**, **1 tsp sugar** (2 tsp for 4 servings), and **¼ tsp garlic powder** (½ tsp for 4; we sent more).



**6 FINISH AND SERVE** Meanwhile, toast **buns** until golden brown. Fill toasted buns with **patties**, **romaine leaves**, **tomato**, **sliced pickle**, **cooked onion**, and **sauce**. Serve **potato wedges** on the side with any remaining sauce for dipping.

## WEDGE OF GLORY

Any leftover romaine? Halve it lengthwise and top with a creamy dressing, croutons, grated Parm, and pepper for a quick wedge salad.

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