



# Drive-Thru Veggie Burgers

with Beyond Meat® and Potato Wedges

Veggie

30 Minutes



Beyond Meat®



Artisan Bun



Mayonnaise



Ketchup



Dill Pickle, sliced



Spring Mix



Russet Potato



Garlic Salt



Onion, chopped

HELLO BEYOND MEAT®

*You won't believe the meat-like texture of this plant-based protein!*

## Start here

- Before starting, wash and dry all produce.
- Preheat the oven to 450°F.

## Bust out

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

## Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Artisan Bun	2	4
Mayonnaise	2 tbsp	4 tbsp
Ketchup	2 tbsp	4 tbsp
Dill Pickle, sliced	90 ml	90 ml
Spring Mix	28 g	56 g
Russet Potato	460 g	920 g
Garlic Salt	1 tsp	2 tsp
Onion, chopped	56 g	113 g
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

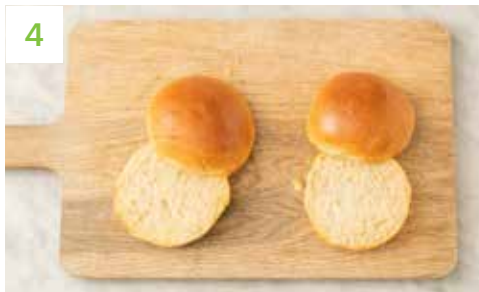
Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*



## Roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **garlic salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until golden-brown and tender, 25-28 min.



## Toast buns

- Meanwhile, halve **buns**.
- Arrange **buns** on another parchment-lined baking sheet, cut-side up.
- Toast **buns** in the **bottom** of the oven until golden-brown, 2-3 min. (**TIP:** Keep an eye on buns so they don't burn!)



## Prep and make secret sauce

- Meanwhile, drain **pickles**, then finely chop **2 slices**.
- Combine **chopped pickles**, **ketchup** and **mayo** in a small bowl. Season with **salt** and **pepper**, to taste.



## Finish and serve

- Divide **potato wedges** between plates.
- Spread **some secret sauce** over **buns**.
- Stack **spring mix**, **some chopped onions**, **remaining pickles** and **patties** on **bottom buns**. Close with **top buns**.
- Serve **any remaining secret sauce** on the side for dipping.



## Cook patties

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **Beyond Meat® patties**. Pan-fry until cooked through, 4-5 min per side.\*\*

## Contact

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## Dinner Solved!