



# Korean-Inspired Veggie Burgers

with Beyond Meat® and Spicy Mayo

Veggie Spicy 30 Minutes



- Beyond Meat®
- Brioche Bun
- Sweet Potato
- Soy Sauce
- Honey
- Gochujang
- Crispy Shallots
- Baby Spinach
- Rice Vinegar
- Mayonnaise
- Green Onions

HELLO GOCHUJANG

*This fermented Korean chili paste is sweet, savoury and spicy!*

## Start here

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

## Bust out

Baking sheet, measuring spoons, spatula, large bowl, parchment paper, 2 small bowls, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Brioche Bun	2	4
Sweet Potato	340 g	680 g
Soy Sauce	½ tbsp	1 tbsp
Honey	1 tbsp	2 tbsp
Gochujang 🌶️	2 tbsp	4 tbsp
Crispy Shallots	28 g	56 g
Baby Spinach	56 g	113 g
Rice Vinegar	1 tbsp	2 tbsp
Mayonnaise	4 tbsp	8 tbsp
Green Onion	1	2
Sugar*	½ tsp	1 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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## 1 Roast sweet potato wedges

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



## 4 Cook Beyond Meat® patties

Stir together **honey**, **remaining soy sauce** and **remaining gochujang** in another small bowl. Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **Beyond Meat® patties**. Using the back of a spatula, flatten **patties** to ½-inch thick. Cook until golden-brown, 3-4 min per side.\*\* Remove the pan from heat, then carefully drain and discard excess fat. Spread **honey mixture** over **tops of patties**. Cover, then set aside.



## 2 Make dressing

While **sweet potato wedges** roast, thinly slice **green onion**. Add **green onions**, **vinegar**, **½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.



## 5 Toast buns

While **Beyond Meat® patties** cook, halve **buns**. Add **buns** directly to the **top** rack of the oven, cut-side up. Toast until golden-brown, 3-4 min. (**TIP:** Keep an eye on them so they don't burn!)



## 3 Make spicy mayo

Stir together **mayo**, **half the soy sauce** and **half the gochujang** in a small bowl.



## 6 Finish and serve

Add **spinach** to the large bowl with **dressing**, then toss to coat. Spread **some spicy mayo** onto **bottom buns**, then stack with **some salad**, **Beyond Meat® patties** and **some crispy shallots**. Close with **top buns**. Divide **burgers**, **sweet potato wedges** and **remaining salad** between plates. Sprinkle **remaining crispy shallots** over **salad**. Serve **remaining spicy mayo** on the side for dipping.

## Dinner Solved!