



Korean-Inspired Veggie Burgers

with Beyond Meat® and Spicy Mayo

Veggie

Spicy

30 Minutes



Beyond Meat®



Artisan Bun



Sweet Potato



Soy Sauce



Honey



Gochujang



Crispy Shallots



Baby Spinach



Green Onion



Mayonnaise



Rice Vinegar



Sriracha

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
Artisan 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
Green Onion	1	2
Mayonnaise	4 tbsp	8 tbsp
Rice Vinegar	1 tbsp	2 tbsp
Sriracha 🍷	2 tsp	4 tsp
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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Roast sweet potato wedges

- Cut **sweet potatoes** into ½-inch wedges.
- Add **sweet potatoes** 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.)



Cook Beyond Meat® patties

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, combine **honey**, **remaining soy sauce** and **remaining gochujang** in another small bowl.
- When the pan is 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.



Make dressing

- Meanwhile, 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.



Toast buns

- Meanwhile, halve **buns**.
- Arrange **buns** on the **top** rack of the oven, cut-side up. Toast until golden-brown, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)



Make spicy mayo

- Combine **mayo**, **sriracha**, **half the soy sauce** and **half the gochujang** in a small bowl.



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** alongside for dipping.

Dinner Solved!