



Sesame-Soy Asian-Inspired Salad

with Sweet Peppers and Beyond Meat®

Veggie

Spicy

Quick

25 Minutes



Beyond Meat®



Baby Spinach



Sriracha



Seasoned Rice Vinegar



Sesame Oil



Soy Sauce



Sweet Bell Pepper



Hoisin Sauce



Radish



Peanuts, chopped

HELLO HOISIN SAUCE

A sweet and savoury sauce that adds an extra boost of flavour!

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, large bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Baby Spinach	113 g	227 g
Sriracha 🌶️	2 tsp	4 tsp
Seasoned Rice Vinegar	1 tbsp	2 tbsp
Sesame Oil	1 tbsp	2 tbsp
Soy Sauce	2 tsp	4 tsp
Sweet Bell Pepper	160 g	320 g
Hoisin Sauce	2 tbsp	4 tbsp
Radish	4	8
Peanuts, chopped	28 g	56 g
Sugar*	½ tsp	1 tsp
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.



Prep

- Thinly slice **radishes**.
- Core, then cut **pepper** into ¼-inch slices.



Cook Beyond Meat®

- Heat a large non-stick pan over medium-high heat.
- When hot, add **half the sesame oil**, then **Beyond Meat®**.
- Cook, breaking up **patties** into bite-sized pieces, until slightly crispy, 5-6 min. ** Season with **pepper**.



Finish Beyond Meat®

- Add **sriracha**, **half the soy sauce** and **half the hoisin sauce** (use all the hoisin sauce for 4 ppl) to the pan with **Beyond Meat®**.
- Cook, stirring often, until **sauce** is mostly absorbed, 1-2 min.
- Transfer **Beyond Meat®** to a plate to cool.



Make vinaigrette

- Add **vinegar**, **remaining sesame oil**, **½ tsp soy sauce** and **½ tsp sugar** (dbl both for 4 ppl) to a large bowl.
- Whisk until **sugar** dissolves.



Finish salad

- Add **spinach**, **radishes** and **peppers** to the bowl with **vinaigrette**. Toss to combine.



Finish and serve

- Divide **salad** between plates. Top with **Beyond Meat®**.
- Sprinkle **peanuts** over top.

Dinner Solved!

Contact

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