



Veggie Burgers and Caramelized Onions

with Beyond Meat® and Sweet Potato Wedges

Veggie 25 Minutes



Beyond Meat®



Brioche Bun



Aged White Cheddar
Cheese, shredded



Mayonnaise



Red Onion



Sweet Potato



Arugula and
Spinach Mix



Balsamic Glaze



Dijon Mustard



Garlic



Baby Heirloom
Tomatoes

HELLO BALSAMIC GLAZE

A sweet and tart flavour maker great for a variety of dishes from salads to desserts!

Start here

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

Bust Out

Baking sheet, measuring spoons, medium non-stick pan, large bowl, parchment paper, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Brioche Bun	2	4
Aged White Cheddar Cheese, shredded	½ cup	1 cup
Mayonnaise	4 tbsp	8 tbsp
Red Onion	113 g	226 g
Sweet Potato	340 g	680 g
Arugula and Spinach Mix	56 g	113 g
Balsamic Glaze	2 tbsp	4 tbsp
Dijon Mustard	1 ½ tsp	3 tsp
Garlic	3 g	6 g
Baby Heirloom Tomatoes	113 g	227 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 our meal kit labels for the most current allergen information.

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

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Roast sweet potato wedges

Cut **sweet potatoes** into ½-inch thick wedges. Add **sweet potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to combine. Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 22-24 min.



Cook patties and toast buns

While the **onions** cook, heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Cook, until golden-brown, 3-4 min per side.** Transfer **patties** to the other side of the baking sheet with the **buns**. Sprinkle the **cheese** on top of the **patties**. Toast in the **top** of the oven until **cheese** is melted and **buns** are toasted, 2-3 min.



Prep

While the **sweet potatoes** roast, peel, then mince or grate the **garlic**. Peel, then cut the **onion** into ¼-inch slices. Halve the **tomatoes**. Halve the **buns**, then arrange them cut-side up on one side of another baking sheet.



Make aioli and vinaigrette

While the **patties** and **buns** toast, add **mayo**, **garlic** and **Dijon** to a small bowl. Season with **salt**, then stir to combine. (NOTE: This is your aioli.) Add **remaining balsamic glaze** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt**, then whisk to combine. (NOTE: This is your vinaigrette.)



Caramelize onions

Heat a medium non-stick pan over medium-high heat. Add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring often, until **onions** are soft and golden, 4-5 min. Reduce heat to medium-low, then stir in **half the balsamic glaze** and season with **salt**. Cook, stirring occasionally, until **onions** are dark-golden brown, 10-12 min. Remove from heat.



Finish and serve

Add **arugula and spinach mix** and **tomatoes** to bowl with **vinaigrette**, then toss to combine. Divide **salad** between plates. Spread some **aioli** on **bottom buns**, then top with **patties**, **caramelized onions** and **top buns**. Serve **sweet potato wedges** alongside with any **remaining aioli**, for dipping.

Dinner Solved!