



BBQ Ranch Burger with Beyond Meat® and Fries

VEGGIE 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



-  Beyond Meat®
-  Artisan Bun
-  BBQ Sauce
-  Crispy Shallots
-  Spring Mix
-  Sour Cream
-  Chives
-  Yellow Potato
-  Mayonnaise
-  White Wine Vinegar
-  Garlic
-  Dill Pickle, sliced

HELLO BEYOND MEAT®

This Beyond Meat® burger goes beyond traditional veggie burgers!

START HERE

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

Bust Out

Parchment Paper, Large Non-Stick Pan, 2 Baking Sheets, Garlic Press, Small Bowl, Measuring Spoons

Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Artisan Bun	2	4
BBQ Sauce	¼ cup	½ cup
Crispy Shallots	28 g	56 g
Spring Mix	56 g	56 g
Sour Cream	3 tbsp	6 tbsp
Chives	7 g	7 g
Yellow Potato	320 g	640 g
Mayonnaise	2 tbsp	4 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Garlic	3 g	6 g
Dill Pickle, sliced	90 ml	180 ml
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 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.

Contact

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



1. ROAST POTATOES

Cut **potatoes** into ½-inch matchstick fries. Toss **potatoes** with **1 tbsp oil**, on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet, and rotate sheets halfway through cooking.) Season with **salt** and **pepper**. Roast in **middle** of oven, flipping halfway through cooking, until golden-brown, 25-28 min.



4. PAN-FRY PATTIES

Heat a large non-stick pan over medium-high heat. When hot, add **1 tsp oil** (dbl for 4 ppl) then the **Beyond Meat®**. Pan-fry, until golden-brown, 3-4 min per side.**



2. PREP

While **potatoes** roast, finely chop **chives**. Peel, then mince or grate **garlic**.



5. TOAST BUNS

Transfer **patties** to one half of another baking sheet. Spoon over **BBQ sauce**. Halve **buns** and arrange them cut-side up on the other side of the baking sheet. Toast **buns** and **patties**, in **middle** of oven, until golden-brown, 4-5 min.



3. MAKE RANCH

Add **mayo**, **sour cream**, **chives**, **vinegar**, **¼ tsp garlic** and **½ tsp sugar** (dbl both for 4 ppl) in a small bowl. Season with **salt** and **pepper**. Stir to combine. Set aside.



6. FINISH AND SERVE

Spread **1 tbsp ranch** on top buns. Top **each bottom bun** with **pickles**, **Beyond Meat® patties**, **spring mix**, **crispy shallots** and **top bun**. Divide **burgers** and **fries** between plates. Serve **remaining ranch** on the side, for dipping.

Dinner Solved!