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## Post: Reviews: KFC Beyond Chicken, Weinerschnitzl Veggie Dog



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### Content

**Vegan tasting series:** Part 3. Other parts here: [1](#), [2](#).

#### Note:

- this one I didn't take pictures - not worth it. I spared you all.
- both of these products contain allergens
- Like all of these experiences - you're surrounded by animal products in a restaurant designed for that. From the get-go, it's not welcoming. However, both of these were within reach and close by enough to access, unlike McDonald's and Panda Express.

### KFC - Beyond Fried Chicken:

I decided to try it after this person said they're inedible:

#### KFC's NEW Beyond Nuggets are Inedible



I didn't believe it, so I tried it myself. Turns out, they're edible - where you can bite into them. They're just funny in multiple ways:

- They're ridiculously expensive for what you get, but cheaper than a regular meal - so it's affordable enough to try once
- I didn't get a green box, so I worried I got the wrong item
- The inside looks overly engineered, while the outside the opposite
  - the fake meat layers are evenly stacked, which took brains to create
- the inside feels like a rush job, while the outside feels well-vetted for a century



- the inside's flavorless and unwelcoming, but the outside is the overly spiced, yet the spices themselves are pretty comforting
  - this made it hard to tell if it's fake or not - the outside makes it more convincing than it truly is

**Verdict:** edible, funny trying it once, but I won't get it again. It's enjoyable, but then you feel pretty duped, like a cheap trick. Not worth the money or extra. It's ok to try once if you don't have allergies and don't expect much out of the experience if you're willing to spend the money.

## Weinerschnitzl - Veggie Dog:

I was looking at an ad and thought the hot dogs looked great, but only if they were vegan. Then I realized the toppings looked pretty vegan and said in my mind 'hey, they are' when I saw that it was an ad for veggie dogs. When I called up, they said it's Field Roast, and the news articles said it has multiple veggies in it. Pretty cool. That said, the bun isn't vegan and they have no replacement for it, so you're already not getting the full experience. I wasn't going to eat it anyway, as I try to avoid gluten, but the hot dog's just one made of vegetables, not a 'vegan' one.

So I tried it: the hot dog was pretty realistic - I wondered if it was real, but I feel like it wasn't - it's too 'perfect' (in texture) and clean-tasting to be real. It had meaty flavor, unlike the KFC, but the flavor is still not quite full - like meat. Still, there're some flavors that're more and better than meat, so it's fine.

The issue lied in the: 1) price - ridiculously expensive. For the over \$4.50, I could get an entire pack of field roast frankfurters. I have to say, I'd rather have that, mainly because just one isn't enough for the price, and for the 2nd reason: 2) the toppings were really bad. I tried to get the chicago style for having as much as I can get for the money, but I regret it - because there's more toppings, the toppings are cheap-quality. The pickle had yellow artificial coloring and the juice smelled fishy - likely due to contamination from their fish and chips. The relish is also cheap, like it had high fructose corn syrup in it and cheap ingredients. I used my own bbq sauce. It could've been made without anything except the tomato and be great, but then it would've been worth \$1.50-\$2, not feel ripped off.

**Final verdict:** would've been a nice experience if I wasn't duped and ripped off by cheap marketing and missing information. I definitely would never recommend this to anyone. It's one of the worst and is better just to get field roast from the grocery store. Actually, I'd rather be eating Beyond Meat sausages from the store with my own gluten free bread and toppings that I decide - and recommend that - freshly chopped veggies, vegan bbq sauce, mustard, salt, natural kosher dill pickles that you make relish from by mixing with other pickled veggies and some raisins and mustard seeds, nutritional yeast as fake cheese, and nacheeze spread. That would make it really nice. Maybe be inspired by [https://www.google.com/search?q=hot+dog+toppings&source=lnms&tbm=isch&sa=X&sqi=2&ved=2ahUKEwic1Myh99X2AhWrzIUkHbOuDpUQ\\_AUoAXoECAEQAw&biw=1536&bih=755&dpr=1.25](https://www.google.com/search?q=hot+dog+toppings&source=lnms&tbm=isch&sa=X&sqi=2&ved=2ahUKEwic1Myh99X2AhWrzIUkHbOuDpUQ_AUoAXoECAEQAw&biw=1536&bih=755&dpr=1.25) and you really can't go wrong.

## Comments

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