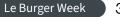


HELLO MOZZATELIA BISON BURGETS with DIV Bacon Jam and Potato Wedges

with DIY Bacon Jam and Potato Wedges



30 Minutes



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.



Pantry items | Oil, salt, pepper

Cooking utensils | 2 baking sheets, large non-stick pan, measuring spoons, medium bowl, paper towels, parchment paper, small bowl



Roast potato wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Quarter **potatoes** lengthwise.
- Add potatoes and 1 tbsp oil to an unlined baking sheet. (NOTE: For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with salt and pepper, then toss to coat.
- Roast in the middle of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (NOTE: For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Prep

- Meanwhile, peel, then cut **onion** into ¹/₄-inch slices.
- Combine mayo and chipotle sauce in a small bowl.



Form patties

- Meanwhile, add bison, Montreal Sice Blend and breadcrumbs to a medium bowl.
- Form **mixture** into **two (four) 5-inch-wide patties**. (TIP: If you prefer a more tender patty, add an egg to the mixture.)



Cook patties

- Heat a large non-stick pan over medium heat.
- When hot, add **patties** to the dry pan.
 (NOTE: Don't overcrowd the pan; cook the patties in 2 batches if needed.) Pan-fry until cooked through, 4-5 min per side.**
- Sprinkle half the cheese over top. Cover to melt cheese onto patties. (TIP: If it doesn't melt quickly, reheat covered pan over low heat. Cook until cheese melts.)
- Transfer **patties** to a plate. Cover to keep warm. Carefully wipe the pan clean.



Prep and make bacon jam

- Reheat the same pan over medium-high.
- Cut **bacon** crosswise into ¼-inch strips on a plate. (TIP: Use kitchen shears to cut bacon with ease.)
- When hot, add ½ tbsp (1 tbsp) oil, then onions and diced bacon. Cook, stirring occasionally, until onions brown and bacon is cooked through, 5-7 min.** Carefully drain excess oil.
- Add 2 tbsp (4 tbsp) water, vinegar and brown sugar. Cook, stirring often, until reduced, 1-2 min. Season witth salt and pepper.



Toast buns and serve

- Meanwhile, halve **buns**, then arrange on a parchment-lined baking sheet on the **bottom** rack of the oven, cut-sides up.
- Sprinkle remaining cheese on bottom buns.
- Toast until **buns** are golden-brown and cheese melts, 3-4 min. (TIP: Keep an eye on them so they don't burn.)
- Spread some chipotle mayo on top buns. Stack bacon jam and patties on bottom buns. Close with top buns.
- Serve burgers with potato wedges and remaining chipotle mayo for dipping.

