



Cheesy Gochujang Bacon-Bison Burgers

with Potato Wedges and Cucumber Salad

Discovery Special

Spicy

35 Minutes



Lean Ground
Bison
250 g | 500 g



Bacon Strips
100 g | 200 g



Artisan Bun
2 | 4



Russet Potato
2 | 4



Mini Cucumber
1 | 2



Green Onion
2 | 4



Mozzarella
Cheese, shredded
¾ cup | 1 ½ cups



Mayonnaise
4 tbsp | 8 tbsp



Gochujang
2 tbsp | 4 tbsp



Soy Sauce
1 tbsp | 2 tbsp



Italian
Breadcrumbs
2 tbsp | 4 tbsp



Seasoned Rice
Vinegar
1 tbsp | 2 tbsp

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, sugar, pepper, salt

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

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

1



Prep and roast wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)

2



Cook bacon

- Heat a large non-stick pan over medium heat.
- When hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min.**
- Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside.
- Drain and discard fat in the pan.
- Carefully wipe the pan clean.

3



Make cucumber salad

- Meanwhile, thinly slice **cucumbers**.
- Thinly slice **green onions**, keeping **white and green parts** separate.
- Add **cucumbers, vinegar, green onion greens** and **½ tsp** (¼ tsp) **sugar** to a medium bowl.

4



Make sauces and prep patties

- Add **mayo** and **half the gochujang** to a small bowl. Season with **salt** and **pepper**, then stir to combine. (**NOTE:** This is your aioli.)
- Add **half the soy sauce, remaining gochujang** and **1 tsp** (2 tsp) **sugar** to another small bowl. Stir to combine. (**NOTE:** This is your glaze.)
- Add **bison, breadcrumbs, remaining green onions** and **remaining soy sauce** to a large bowl. Season with **salt** and **pepper**, then combine. (**TIP:** If you prefer a more tender patty, add an egg to the mixture.)

5



Form and cook patties

- Form **mixture** into **two** (four) **5-inch-wide patties**.
- Heat the same pan (from step 2) over medium.
- 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.** (**TIP:** If patties begin to burn, reduce heat to medium-low.)
- Drain **excess fat**. Add **glaze** to the pan, then flip **patties** to coat.

6



Finish and serve

- Halve **buns**. Arrange on a parchment-lined baking sheet, cut-side up. Sprinkle **cheese** over **bottom buns**.
- Toast in the **top** of the oven until **cheese** melts, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn.)
- Spread **some gochujang aioli** on **top buns**. Stack **bottom buns** with **some cucumber salad, patties, bacon** and **any remaining glaze** from the pan. Close with **top buns**.
- Serve with **remaining cucumber salad, wedges** and **remaining gochujang aioli** on the side.

** Cook bison and bacon to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively.