



Mozzarella Bison Burgers

with DIY Bacon Jam and Potato Wedges

Le Burger Week

30 Minutes



Lean Ground Bison

250 g | 500 g



Bacon Strips

100 g | 200 g



Yellow Potato

400 g | 800 g



Artisan Bun

2 | 4



Yellow Onion

1 | 2



Italian Breadcrumbs

2 tbsp | 4 tbsp



Montreal Spice Blend

1 tbsp | 2 tbsp



Mozzarella Cheese, shredded

3/4 cup | 1 1/2 cups



Mayonnaise

4 tbsp | 8 tbsp



Chipotle Sauce

2 tbsp | 4 tbsp



Balsamic Vinegar

2 tbsp | 4 tbsp



Brown Sugar

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.

1



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.)

2



Form patties

- Meanwhile, add **bison**, **Montreal Steak Spice** 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.)

3



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.

4



Prep

- Meanwhile, peel, then cut **onion** into ¼-inch slices.
- Combine **mayo** and **chipotle sauce** in a small bowl.

5



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 with **salt** and **pepper**.

6



Toast buns and serve

- Meanwhile, halve **buns**, then arrange on a parchment-lined baking sheet on the **bottom** rack of the oven, cut-side 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.

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