



Steakhouse Bison Burgers

with Herbed Potato Wedges

Discovery Special 35 Minutes



Lean Ground Bison
250 g | 500 g



Russet Potato
2 | 4



Red Onion
1 | 2



Parsley
7 g | 14 g



Mayonnaise
8 tbsp | 16 tbsp



Whole Grain Mustard
2 tbsp | 4 tbsp



Zesty Garlic Blend
1 tbsp | 2 tbsp



Worcestershire Sauce
1 tbsp | 2 tbsp



Italian Breadcrumbs
2 tbsp | 4 tbsp



White Cheddar Cheese, shredded
½ cup | 1 cup



Arugula and Spinach Mix
28 g | 56 g



Artisan Bun
2 | 4

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, pepper, salt, sugar

Cooking utensils | Baking sheet, large non-stick pan, measuring spoons, medium bowl, paper towels, parchment paper, 2 small bowls

Measurements
within steps

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

1



Prep and mix zesty mayo

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

- Cut **potatoes** into ½-inch wedges.
- Peel, then cut **onion** into ¼-inch slices.
- Finely chop **parsley**.
- Add **mayo** and **mustard** to a small bowl. Season with **pepper**, then stir to combine.

2



Roast potatoes

- Add **potatoes**, **half the Zesty Garlic Blend** and **1 tbsp oil** to a parchment-lined baking sheet.
- Season with **salt** and **pepper**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with a quarter of the Zesty Garlic Blend and 1 tbsp oil per sheet.)
- 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 the bottom of the oven, rotating sheets halfway through.)

3



Cook onions

- Meanwhile, heat a large non-stick pan over medium heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **onions**. Cook, stirring occasionally, until slightly softened, 3-4 min.
- Add **1 tsp** (2 **tsp**) **sugar** and season with **salt**. Cook, stirring occasionally, until dark golden-brown, 4-6 min.
- Remove pan from heat. Stir in **half the Worcestershire sauce**, then transfer **onions** to another small bowl.
- Carefully rinse and wipe the pan clean with paper towels.

4



Form patties

- Add **bison**, **breadcrumbs**, **remaining Worcestershire**, **remaining Zesty Garlic Blend** and ⅛ **tsp** (¼ **tsp**) **salt** to a medium bowl.
- Season with **pepper**, then combine. (**TIP:** If you prefer more tender patties, add an egg to the mixture!)
- Form mixture into two 5-inch wide **patties** (4 patties for 4 ppl).

5



Cook patties

- Reheat the same pan (from step 3) over medium.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **patties**. Pan-fry until cooked through, 4-5 min per side. ****** (**NOTE:** Don't overcrowd the pan; cook the patties in two batches if needed!)
- Carefully drain and discard excess fat.
- Sprinkle **cheese** over top. Cover to melt **cheese**. (**TIP:** If cheese doesn't melt quickly, reheat covered pan over low heat. Cook until cheese melts.)

6



Finish and serve

- Meanwhile, halve **buns**. Arrange directly on the top rack of the oven.
- Toast until golden-brown, 3-4 min. (**TIP:** Keep an eye on them so they don't burn!)
- Sprinkle **parsley** over **potatoes** on baking sheet, then toss to coat.
- Spread **some zesty mayo** on **bottom buns**. Stack **bottom buns** with **arugula** and **spinach mix**, **patties**, **onions** and **top buns**.
- Divide **burgers** and **potatoes** between plates. Serve **remaining zesty mayo** alongside for dipping.