



Bison and Bacon Cheeseburgers

with Steak-Spiced Potato Wedges

Le Burger Week

Discovery

35 Minutes



Issue with your meal?
Scan the QR code to
share your feedback.



Lean Ground Bison



Ground Beef



Bacon Strips



Brioche Bun



Yellow Potato



Red Onion



Italian Breadcrumbs



Arugula and Spinach
Mix



Montreal Steak Spice



Mayonnaise



Whole Grain Mustard



Balsamic Glaze



White Cheddar
Cheese, shredded

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO WHOLE GRAIN MUSTARD

Canada is among the world's top producers of mustard seeds!

Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Bust out

2 Baking sheets, medium bowl, measuring spoons, aluminum foil, 2 small bowls, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Lean Ground Bison	250 g	500 g
Ground Beef	250 g	500 g
Bacon Strips	100 g	200 g
Brioche Bun	2	4
Yellow Potato	400 g	800 g
Red Onion	113 g	226 g
Italian Breadcrumbs	¼ cup	½ cup
Arugula and Spinach Mix	56 g	113 g
Montreal Steak Spice	1 tbsp	2 tbsp
Mayonnaise	½ cup	1 cup
Whole Grain Mustard	1 tbsp	2 tbsp
Balsamic Glaze	2 tbsp	4 tbsp
White Cheddar Cheese, shredded	½ cup	1 cup
Oil*		
Salt and Pepper*		

* Pantry items

** Cook bison and beef to a minimum internal temperature of 74°C/165°F. Cook bacon to a minimum internal temperature of 71°C/160°F, as size may vary.

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.



Issue with your meal?
Scan the QR code to
share your feedback.

1



Prep and roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **half the Montreal Steak Spice** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with a quarter of the Montreal Steak Spice and 1 tbsp oil per sheet.) Season with **salt**, then toss to coat.
- Roast in the middle of the oven, flipping halfway through, until tender and golden-brown, 24-26 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)

4



Form and cook patties

- Combine **bison**, **breadcrumbs** and **remaining Montreal Steak Spice** in a medium bowl.
- Form **mixture** into two 4-inch-wide patties (4 patties for 4 ppl).
- Reheat the same pan over medium.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **patties**. Pan-fry until cooked through, 4-5 min per side.**
- Sprinkle **cheese** over **patties**. Cover and set aside, off heat, to melt **cheese**.

If you've opted to get **ground beef**, prep and cook it in the same way the recipe instructs you to prep and cook the **ground bison**.

2



Roast bacon

- Meanwhile, halve **bacon strips** crosswise.
- Arrange **bacon strips** on a foil-lined baking sheet. (**TIP:** For easy clean-up, leave foil overhanging on all sides!)
- Roast in the **top** of the oven until crispy, 8-10 min.**
- Transfer **bacon** to a paper towel-lined plate.

5



Toast buns and make zesty mayo

- Meanwhile, halve **buns**.
- Arrange **buns** directly on the **top** rack of the oven, cut-side up. Toast until golden-brown, 3-5 min. (**TIP:** Keep an eye on buns so they don't burn!)
- Add **mayo** and **mustard** to another small bowl. Season with **pepper**, then stir to combine.

3



Caramelize onions

- Meanwhile, peel, then cut **onion** into ¼-inch slices.
- 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 **balsamic glaze** and season with **salt**. Cook, stirring occasionally, until dark golden-brown, 4-6 min.
- Remove from heat. Transfer **onions** to a small bowl.
- Carefully rinse and wipe the pan clean.

6



Finish and serve

- Divide **caramelized onions** between **top buns**.
- Spread **some zesty mayo** on **bottom buns**, then stack with **patties**, **arugula and spinach mix** and **bacon strips**. Close with **top buns**.
- Divide **burgers** and **potato wedges** between plates.
- Serve **remaining zesty mayo** on the side for dipping.

Dinner Solved!