

Bison and Bacon Cheeseburgers

with Steak-Spiced Potato Wedges

Le Burger Week

Discovery

35 Minutes



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Lean Ground Bison







Bacon Strips

Brioche Bun







Yellow Potato





Italian Breadcrumbs Arugula and Spinach



Red Onion

Montreal Steak Spice



Whole Grain Mustard



Balsamic Glaze



White Cheddar Cheese, shredded



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!

Start here

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

Measurements 1 tbsp (2 tbsp) oil within steps 2 person 4 person 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	⅓ 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*		

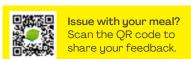
- Salt and Pepper*
- * Pantry items

 ** Cook bison and beef to a minimum internal
 temperature of 74°C/165°F. Cook bacon to a minimum
 internal temperature of 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.





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.)



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.



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 goldenbrown, 4-6 min.
- Remove from heat. Transfer onions to a small bowl.
- Carefully rinse and wipe the pan clean.



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**.



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.



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!