



# Cheesy Gochujang-Bacon Burgers

with Sweet Potato Fries and Cucumber Salad

Discovery Special

Spicy

40 Minutes



Lean Ground Bison



Bacon Strips



Brioche Bun



Sweet Potato



Mini Cucumber



Green Onion



Mozzarella Cheese, shredded



Mayonnaise



Gochujang



Soy Sauce



Italian Breadcrumbs



Rice Vinegar

HELLO GOCHUJANG

*This fermented Korean chili paste has distinctive savoury, sweet and spicy notes!*

## 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

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

## Ingredients

	2 Person	4 Person
Lean Ground Bison	250 g	500 g
Bacon Strips	100 g	200 g
Brioche Bun	2	4
Sweet Potato	340 g	680 g
Mini Cucumber	132 g	264 g
Green Onion	2	4
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Mayonnaise	4 tbsp	8 tbsp
Gochujang 🌶️	2 tbsp	4 tbsp
Soy Sauce	2 tbsp	4 tbsp
Italian Breadcrumbs	2 tbsp	4 tbsp
Rice Vinegar	1 tbsp	2 tbsp
Sugar*	1 ½ tsp	2 ¼ tsp
Oil*		
Salt and Pepper*		

\* Pantry items

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

## 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.*

## Contact

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### 1 Prep and roast wedges

- Cut **sweet potatoes** into ½-inch wedges.
- Add **sweet 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.)



### 4 Make sauces

- 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, then stir to combine. (**NOTE:** This is your glaze.)



### 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 or a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside.
- Drain and discard fat in the pan.
- Carefully wipe the pan clean.



### 5 Form and cook patties

- Add **bison**, **breadcrumbs**, **remaining green onions** and **remaining soy sauce** to a large bowl. Season with **pepper**, then combine. (**TIP:** If you prefer a more tender patty, add an egg to the mixture!)
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).
- 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. \*\*
- Drain excess fat. Add **glaze** to the pan, then flip **patties** to coat.



### 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 **⅓ tsp (¼ tsp) sugar** to a medium bowl.



### 6 Finish and serve

- Halve **buns**. Arrange on a parchment-lined baking sheet, cut side up. Sprinkle **cheese** over **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**, **sweet potato wedges** and **remaining gochujang aioli** on the side for dipping.

Dinner Solved!