



# Herb Crusted Bison Burger

## with Chunky Steak Fries

Long Weekend Grill

Discovery

35 Minutes



Lean Ground Bison



Bacon Strips



Brioche Bun



Rosemary



Thyme



Aged White Cheddar  
Cheese, shredded



Russet Potato



Dill Pickle, sliced



Roma Tomato



Mayonnaise



Whole Grain Mustard



Spring Mix



Panko Breadcrumbs

HELLO BISON

Canadian raised, packed full of flavour and extra lean!

## Start here

- Before starting, wash and dry all produce.
- Preheat the oven to 450°F.
- Lightly oil the grill.
- While you prep, preheat grill to 400°F over medium heat.

## Bust Out

Baking sheet, medium bowl, measuring spoons, tongs, small bowl, parchment paper, 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
Rosemary	1 sprig	2 sprig
Thyme	7 g	14 g
Aged White Cheddar Cheese, shredded	½ cup	1 cup
Russet Potato	690 g	1380 g
Dill Pickle, sliced	90 ml	180 ml
Roma Tomato	80 g	160 g
Mayonnaise	4 tbsp	8 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Spring Mix	28 g	56 g
Panko Breadcrumbs	¼ cup	½ cup
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Bake fries

Cut **potatoes** into ½-inch thick fries. Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to combine. Roast in the **middle** of the oven, until golden-brown, 24-28 min. (**NOTE:** For 4 ppl, use 2 baking sheets and bake in the top and bottom of the oven, rotating halfway through cooking.)



## Cook bacon

Heat a large non-stick pan over medium-high heat. When hot, add **bacon**. Cook, turning occasionally, until crispy, 5-7 min.\*\* Remove pan from the heat. Using tongs, transfer **bacon** to a paper towel-lined plate and set aside.



## Prep

While **fries** bake, slice **tomato** into ¼-inch rounds. Strip **1 tbsp rosemary** and **1 tbsp thyme leaves** (dbl both for 4 ppl) from the stems, then finely chop. Stir together **mustard** and **mayo** in a small bowl. Set aside.



## Grill patties and buns

Add **patties** to grill. Reduce heat to medium, close lid and grill **patties**, until cooked through, flipping once, 4-5 min per side.\*\* When **patties** are almost done, carefully top **patties** with **cheese** and add **buns** to other side of grill, cut-side down. Close lid and grill until **cheese** is melted and **buns** are warmed through, 2-3 min. (**NOTE:** Keep an eye on buns so that they don't burn!)



## Form patties

Combine **bison** with **panko**, **¼ tsp salt** and **¼ tsp pepper** (dbl both for 4 ppl) in a medium bowl. Form **bison mixture** into **two** 4-inch wide **burger patties** (four patties for 4 ppl). Sprinkle **chopped rosemary** and **thyme** over both sides of **patties**, then press to adhere. Set aside.



## Finish and serve

Spread **1 tbsp mustard mayo** on each **top bun**. Top each **bottom bun** with a **patty**, then **spring mix**, **tomatoes**, **pickles**, **bacon** and **top bun**. Divide **bison burgers** and **fries** between plates. Serve with **remaining mustard mayo** on the side, for dipping.

## Dinner Solved!