



Steakhouse Bison Burger

with Herbed Potato Wedges

Discovery Special

35 Minutes

Custom Recipe

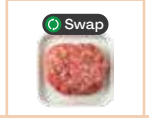
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*2 Double

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Ground Beef
250 g | 500 g



Lean Ground Bison
250 g | 500 g



Artisan Bun
2 | 4



Russet Potato
2 | 4



Italian Breadcrumbs
2 tbsp | 4 tbsp



Red Onion
1 | 2



Arugula and Spinach Mix
28 g | 56 g



Parsley
7 g | 14 g



Mayonnaise
1/2 cup | 1 cup



Whole Grain Mustard
2 tbsp | 4 tbsp



Worcestershire Sauce
1 tbsp | 2 tbsp



Zesty Garlic Blend
1 tbsp | 2 tbsp



White Cheddar Cheese, shredded
1/2 cup | 1 cup

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.



1 | Prep

- 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 a small bowl.
- Carefully rinse and wipe the pan clean with paper towels.



4 | Form patties

Swap | Ground Beef

- Add **bison**, **breadcrumbs**, **remaining Worcestershire**, **remaining Zesty Garlic Blend** and **½ tsp** (¼ tsp) **salt** to a medium 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).



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** onto **patties**. (**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.

4 | Form patties

Swap | Ground Beef

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

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.



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