



# Steakhouse Bison Burgers with Herbed Potato Wedges

Discovery Special 35 Minutes















You have been entered for a chance to win **1 OF 25 FREE VIDA BBQS!**

Keep ordering from the summer menu throughout June to get more chances to win. Every order of a summer menu recipe gets you an entry into the contest.




No Purchase Necessary. Mail-in essay permitted as an alternate form of entry. This contest ("Contest") is sponsored and operated by GDE Grocery Delivery E-Services Canada Inc. ("HelloFresh"). Contest open to individuals legally resident in British Columbia, Alberta, Saskatchewan, Manitoba, Ontario, New Brunswick, Prince Edward Island, Nova Scotia, and Newfoundland and Labrador who are the legal age of majority or older in the province of residence at time of entry. Contest closed to residents of Quebec. Contest begins June 5, 2024 at 9:00 a.m. EST and ends on June 30, 2024 at 11:59 p.m. EST. Skill-testing question required. Odds of winning depends on number of eligible entries. No set number of prizes has been allocated to any particular province or region. Limit six entries per person per week. If entering via eligible purchase, only marked summer recipes are eligible. 25 Prizes: each a Vida by PADERNO Essence Series 4-burner Propane Gas BBQ Grill (approx. retail value of \$645.99 CAD). Canadian Tire is not a sponsor, co-sponsor, or administrator of the contest. Full contest rules and details are accessible at [hellofresh.ca/freshsummer](https://www.hellofresh.ca/freshsummer).

-  Lean Ground Bison  
250 g | 500 g
-  Russet Potato  
2 | 4
-  Red Onion  
1 | 2
-  Parsley  
7 g | 14 g
-  Mayonnaise  
8 tbsp | 16 tbsp
-  Whole Grain Mustard  
2 tbsp | 4 tbsp
-  Zesty Garlic Blend  
1 tbsp | 2 tbsp
-  Worcestershire Sauce  
1 tbsp | 2 tbsp
-  Italian Breadcrumbs  
2 tbsp | 4 tbsp
-  White Cheddar Cheese, shredded  
½ cup | 1 cup
-  Arugula and Spinach Mix  
28 g | 56 g
-  Artisan Bun  
2 | 4

**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.

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Ingredient quantities 56 g | 113 g  
2 person | 4 person

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

4



### Form patties

- 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 more tender patties, 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.

\*\* Cook to a minimum internal temperature of 74°C/165°F.