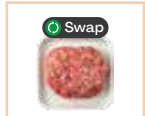




# Bison and Bacon Cheeseburgers with Steak-Spiced Potato Wedges

Discovery Special 35 Minutes



Ground Beef  
250 g | 500 g

↗ Custom Recipe + Add ↻ Swap or \*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Lean Ground Bison  
250 g | 500 g



Bacon Strips  
100 g | 200 g



Brioche Bun  
2 | 4



Yellow Potato  
400 g | 800 g



Red Onion  
1 | 2



Italian Breadcrumbs  
1/4 cup | 1/2 cup



Arugula and Spinach  
Mix  
56 g | 113 g



Montreal Steak  
Spice  
1 tbsp | 2 tbsp



Mayonnaise  
1/2 cup | 1 cup



Whole Grain Mustard  
1 tbsp | 2 tbsp



Balsamic Glaze  
2 tbsp | 4 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.

Pantry items | Oil\*, salt\*, pepper\*

Cooking utensils | 2 Baking sheets, parchment paper, medium bowl, measuring spoons, aluminum foil, 2 small bowls, large non-stick pan, paper towels

1



### Roast potato wedges

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

2



### Roast bacon

- Meanwhile, halve **bacon strips** crosswise.
- Arrange on a foil-lined baking sheet. (**TIP:** For easy clean-up, leave foil overhanging on all sides!)
- Roast **bacon** in the **top** of the oven until crispy, 8-10 min.\*\*
- Transfer to a paper towel-lined plate.

3



### 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 golden-brown, 4-6 min.
- Remove from heat. Transfer **caramelized onions** to a small bowl.
- Carefully rinse and wipe the pan clean.

4



### Form and cook patties

Swap | Ground Beef

- 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**.

5



### Toast buns and make zesty mayo

- Meanwhile, halve **buns**.
- Arrange 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.

6



### 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**. Close with **top buns**.
- Divide **burgers** and **potato wedges** between plates.
- Serve **remaining zesty mayo** on the side for dipping.

Measurements  
within steps

1 tbsp (2 tbsp) oil  
2 person 4 person Ingredient

## 4 | Form and cook 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 bacon, bison and beef to minimum internal temperatures of 71°C/160°F, 74°C/165°F and 74°C/165°F, respectively.



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