



Bison and Bacon Cheeseburgers

with Steak-Spiced Potato Wedges

Discovery Special

Spicy

35 Minutes



Lean Ground Bison



Bacon Strips



Brioche Bun



Russet Potato



Red Onion



Italian Breadcrumbs



Arugula and Spinach Mix



Montreal Steak Spice



Mayonnaise



Whole Grain Mustard



Balsamic Glaze



Aged White Cheddar Cheese, shredded

HELLO WHOLE GRAIN MUSTARD

Canada is among the world's top producers of mustard seeds!

Start here

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

Bust out

2 Baking sheets, medium bowl, measuring spoons, aluminum foil, 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
Russet Potato	690 g	1360 g
Red Onion	113 g	226 g
Italian Breadcrumbs	¼ cup	½ cup
Arugula and Spinach Mix	56 g	113 g
Montreal Steak Spice 🍷	1 tbsp	2 tbsp
Mayonnaise	½ cup	1 cup
Whole Grain Mustard	1 tbsp	2 tbsp
Balsamic Glaze	2 tbsp	4 tbsp
Aged White Cheddar Cheese, shredded	½ cup	1 cup
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.

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Roast potatoes

Cut **potatoes** into ½-inch wedges. Add **potato wedges**, **half the Montreal Steak Spice** and **1 tbsp oil** to an unlined baking sheet. Season with **salt**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with a quarter of the Montreal Steak Spice 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 bottom of the oven, rotating sheets halfway through.)



Form and cook patties

Add **bison**, **breadcrumbs** and **remaining Montreal Steak Spice** to a medium bowl, then combine. Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl). Heat the same pan over medium. When hot, add **patties** to the dry pan. Pan-fry until cooked through, 3-5 min per side. ** Sprinkle **cheese** over top. Cover and set aside, off heat.



Roast bacon

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



Toast buns

While **patties** cook, halve **buns**. Add **buns** directly to the **top** rack of the oven, cut-side up. Toast until golden-brown, 3-5 min. (**TIP:** Keep an eye on them so they don't burn!)



Caramelize onions

While **bacon** roasts, peel, then cut **onion** into ¼-inch slices. Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), 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 the pan from heat. Transfer **onions** to a small bowl. Carefully rinse and wipe the pan clean.



Finish and serve

Add **mayo** and **mustard** to another small bowl. Season with **pepper**, then stir to combine. 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.

Dinner Solved!