



Maple Bacon Bison Burgers

with Wedges and Dijonnaise

Discovery Special 35 Minutes



Lean Ground Bison



Bacon Strips



Brioche Bun



Maple Syrup



Aged White Cheddar
Cheese, shredded



Dijon Mustard



Garlic Salt



Mayonnaise



Panko Breadcrumbs



Spring Mix



Russet Potato



White Wine Vinegar



Brown Sugar

HELLO BISON

Though similar in taste, this flavourful cut of meat is leaner than beef!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove 1 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.

Bust out

2 Baking sheets, medium bowl, measuring spoons, large bowl, parchment paper, small bowl, whisk, 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
Maple Syrup	2 tbsp	4 tbsp
Aged White Cheddar Cheese, shredded	½ cup	1 cup
Dijon Mustard	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Mayonnaise	2 tbsp	4 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Spring Mix	56 g	113 g
Russet Potato	460 g	920 g
White Wine Vinegar	1 tbsp	2 tbsp
Brown Sugar	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
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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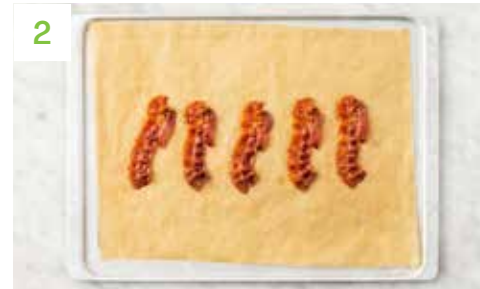
Roast potatoes wedges

Cut **potatoes** into ½-inch wedges. Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. Season with **pepper** and **half the garlic salt**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with 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.)



Make Dijonnaise and vinaigrette

While **patties** cook, add **remaining Dijon** and **mayo** to a small bowl. Season with **salt** and **pepper**, to taste, then stir to combine. Set aside. Add **vinegar** and **1 ½ tbsp oil** (dbl for 4 ppl) to the large bowl with **maple syrup**. Season with **salt** and **pepper**, to taste, then whisk to combine.



Cook bacon

While **wedges** roast, pat **bacon** dry with paper towels. Arrange **bacon** in a single layer on a parchment-lined baking sheet. Bake in the **top** of the oven until **bacon edges** start to crisp, 12-14 min. Carefully remove the baking sheet from the oven, then drain and discard bacon drippings. Reserve **½ tbsp maple syrup** (dbl for 4 ppl) in a large bowl for step 4. Drizzle **remaining maple syrup** over **bacon**, then sprinkle with **brown sugar**. Return **bacon** to the **top** of the oven until golden-brown, 6-8 min. **



Toast buns

Halve **buns**. When **bacon** is done, transfer to a paper towel-lined plate. Remove the parchment paper from the baking sheet, then carefully wipe clean any remaining drippings on the baking sheet. Arrange **buns** on the baking sheet, cut-side up. Sprinkle with **cheese**. Toast **buns** in the **top** of the oven until **cheese** melts, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)



Cook patties

While **bacon** bakes, add **bison**, **remaining garlic salt**, **panko**, **half the Dijon** and **1 tbsp water** (dbl for 4 ppl) to a medium bowl. Season with **pepper**, then combine. Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl). Heat a large non-stick pan over medium heat. When hot, add **patties** to the dry pan. Pan-fry until cooked through, 4-5 min per side. ** (**NOTE:** Don't overcrowd the pan; cook patties in 2 batches if needed!) Transfer **patties** to a plate and cover to keep warm.



Finish and serve

Add **spring mix** to the large bowl with **vinaigrette**. Toss to combine. Spread **1 tbsp softened butter** on **bottom buns**. Stack **some salad**, then **patties** and **bacon** on **bottom buns**. Close with **top buns**. Divide **burgers**, **wedges** and **remaining salad** between plates. Serve **Dijonnaise** alongside for dipping.

Dinner Solved!