



# Maple-Bacon Bison Burgers

with Potato Wedges and Dijonnaise

Discovery Special

35 Minutes



Lean Ground Bison



Bacon Strips



Brioche Bun



Maple Syrup



White Cheddar  
Cheese, shredded



Dijon Mustard



Garlic Salt



Mayonnaise



Panko Breadcrumbs



Spring Mix



Russet Potato



White Wine Vinegar

## 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.
- Remove 1 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.

## 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
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
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	2 tsp	4 tsp
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.*

## Contact

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## Roast potato wedges

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

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



## Cook bacon

- Meanwhile, pat **bacon** dry with paper towels.
- Arrange **bacon** in a single layer on a parchment-lined baking sheet.
- Roast in the **top** of the oven until **bacon** edges start to crisp, 8-12 min.
- Carefully remove the baking sheet from the oven, then drain and discard **bacon fat**.
- 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 **2 tsp sugar** (dbl for 4 ppl).
- Return **bacon** to the **top** of the oven until golden-brown, 5-7 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 the sheet clean.
- Arrange **buns** on the baking sheet, cut-side up. Sprinkle **cheese** over **top buns**.
- 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

- Meanwhile, 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. (**NOTE:** Don't overcrowd the pan; cook patties in 2 batches, if needed!) Pan-fry until cooked through, 4-5 min per side.\*\*
- Transfer **patties** to a plate, then cover to keep warm.



## Finish and serve

- Add **spring mix** to the large bowl with **vinaigrette**, then toss to combine.
- Spread **1 tbsp softened butter** (dbl for 4 ppl) on **bottom buns**. Stack **some salad**, **patties** and **bacon** on **bottom buns**. Close with **top buns**.
- Divide **burgers**, **potato wedges** and **remaining salad** between plates.
- Serve **Dijonnaise** alongside for dipping.

## Dinner Solved!