

Bison Burgers with Roasted Sweet Potato 'Buns'

Buns:

Preheat oven to 425. Slice sweet potato sprinkle with adobo, pepper, and chili powder and lay on a baking sheet. Roast 'buns' for 15 minutes, flip them and roast for 15 more minutes.

Burgers:

Mix bison with spices, sriracha, honey and red wine. Combine well and form in to four equal patties. Cook on medium in a frying pan about 5 minutes on each side (Bison is quite lean and can overcook quickly. (I think bison is best cooked to a medium temp)).

Create a sandwich with two of your potatoes slices and a burger. Serve with a steamed veggie or side salad. (I did steamed green beans and ate them like French fries!)

Tip: soak the sweet potatoes in water for 1-2 hours too. Gets them a little crispier when roasting!

Recipe courtesy of Caitlin Gillespie