

BUTTERNUT & BISON BURGER

PREPARE THE ROASTED BUTTERNUT SQUASH ROUNDS

- Olive oil as needed
- Salt and pepper to taste
- 1 1/2 lbs Butternut squash

PREPARE THE BUTTERNUT SQUASH SLAW

- 4 oz Butternut squash base, roasted
- 1 oz Dijon mustard
- 1/2 oz Cider vinegar
- 3.25 oz Purple cabbage, shaved
- Granulated garlic to taste
- Salt as needed
- 4.50 oz Hellmann's® Real Mayonnaise
- .13 cup Knorr® Ultimate Chicken Broth, prepared
- 1/4 tsp Cayenne

PREPARE THE BURGER

- 1.90 lbs Bison ground, 90/10, formed into 6 oz. patties
- 5 ea Whole wheat bun toasted
- 5 Tbsp Hellmann's® Real Mayonnaise
- 5 slices Mozzarella
- 5 ea Roasted Butternut Squash Rounds prepared
- 1 cup Butternut squash slaw prepared

PREPARE THE ROASTED BUTTERNUT SQUASH ROUNDS

1. Peel the squash. Cut the neck of the squash into 10 rounds, approximately ¼ inch thick. Season with olive oil, salt and pepper.
2. Cut the base of the squash in half and remove the seeds. Season with salt, pepper, and olive oil.
3. Roast the squash in a 400°F oven until tender, about 15 minutes for the rounds, and 30 minutes for the base.
4. Cool and store the rounds for service and the base for the Butternut Squash Slaw.

PREPARE THE BUTTERNUT SQUASH SLAW

5. Combine Hellmann's® Real Mayonnaise, roasted squash, Dijon, vinegar, prepared Knorr®

Ultimate Chicken and cayenne in a blender and purée until smooth. Season to taste with salt and granulated garlic. Reserve refrigerated.

6. For service, combine 3½ oz. of the sauce with the purple cabbage

PREPARE THE BURGER

7. Grill the bison patties.
8. To assemble, spread 1 Tbsp Hellmann's® Real Mayonnaise on the heel of the bun.
9. Add the grilled bison patty and top with mozzarella cheese, a Roasted Butternut Squash Round, 1 oz. of the Butternut Squash Slaw, and then top with the toasted bun crown. Serve.

ADDITIONAL INFORMATION

Ingredients

[.13 cup Knorr® Ultimate Chicken Broth, prepared](#), [1 1/2 lbs Butternut squash](#), [1 cup Butternut squash slaw prepared](#), [1 oz Dijon mustard](#), [1.90 lbs Bison ground, 90/10, formed into 6 oz. patties](#), [1/2 oz Cider vinegar](#), [1/4 tsp Cayenne](#), [3.25 oz Purple cabbage, shaved](#), [4 oz Butternut squash base, roasted](#), [4.50 oz Hellmann's® Real Mayonnaise](#), [5 ea Roasted Butternut Squash Rounds prepared](#), [5 ea Whole wheat bun toasted](#), [5 slices Mozzarella](#), [5 Tbsp Hellmann's® Real Mayonnaise](#), [Granulated garlic to taste](#), [Olive oil as needed](#), [Salt and pepper to taste](#), [Salt as needed](#), [PREPARE THE BURGER](#), [PREPARE THE BUTTERNUT SQUASH SLAW](#), [PREPARE THE ROASRED BUTTERNUT SQUASH ROUNDS](#)

Course

[Dinner](#), [Entrees](#), [Lunch](#)

Cuisine

[American](#), [BBQ](#)

Category

[Burgers](#), [Sandwiches](#)