

# Bison and Bacon Arrabbiata

## with Fresh Linguine

Discovery

Bison Special

Spicy

30 Minutes



Lean Ground Bison



Bacon Strips



Fresh Linguine



Red Chili



Crushed Tomatoes with Garlic and Onion



Onion, chopped



Mixed Mushrooms



Basil



Tomato Sauce Base



Parmesan Cheese, shredded



Garlic



Beef Broth Concentrate

HELLO BACON

*The ultimate salty, smoky flavour booster!*

## Start here

Before starting, wash and dry all produce.

### Bust out

Colander, measuring spoons, slotted spoon, small bowl, measuring cups, large pot, large non-stick pan, paper towels

### Ingredients

	2 Person	4 Person
Lean Ground Bison	250 g	500 g
Bacon Strips	100 g	200 g
Fresh Linguine	227 g	454 g
Red Chili 🌶️	1	2
Crushed Tomatoes with Garlic and Onion	370 ml	740 ml
Onion, chopped	56 g	113 g
Mixed Mushrooms	200 g	400 g
Basil	7 g	14 g
Tomato Sauce Base	2 tbsp	4 tbsp
Parmesan Cheese, shredded	¼ cup	½ cup
Garlic	6 g	12 g
Beef Broth Concentrate	1	2
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook bison and bacon to minimum internal temperatures of 71°C/160°F.

### Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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### 1 Prep

Add **10 cups water** and **2 tsp salt** to a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. While the **water** comes to a boil, slice **mushrooms**. Peel, then mince or grate **garlic**. Thinly slice **basil**. Finely chop **chili**, removing seeds for less heat. (**NOTE:** We suggest using gloves when prepping chili pepper.)



### 4 Cook sauce

Add **mushrooms, onions, garlic** and **half the chili** to the pan. Cook, stirring occasionally, until **mushrooms** have softened, 5-6 min. Add **tomato sauce base, broth concentrate** and **crushed tomatoes**. Cook, stirring occasionally, until **sauce** thickens slightly, 3-4 min. Season with **salt** and **pepper**.



### 2 Cook bacon

Cut **bacon** into ¼-inch strips. Heat a large non-stick pan over medium-high heat. When hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min.\*\* Remove pan from the heat. Using a slotted spoon, transfer **bacon** to a small bowl. Set aside. **Reserve 1 tbsp fat** (dbl for 4 ppl) in pan, discard remaining.



### 5 Cook linguine

While **sauce** cooks, add **linguine** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 2-3 min. **Reserve ½ cup pasta water** (dbl for 4 ppl), then drain and return to same pot, off heat. Add **2 tbsp butter** (dbl for 4 ppl), then toss to coat. Set aside.



### 3 Cook bison

Heat the pan with **reserved bacon fat** over medium-high. When hot, add **bison**. Cook, breaking up **bison** into smaller pieces, until no pink remains, 4-5 min.\*\* Season with **salt** and **pepper**.



### 6 Finish and serve

Add **bison mixture, pasta water, bacon** and **half the Parmesan** to the large pot with **linguine**. Season with **salt** and **pepper**, then toss to combine. Divide the **bison and bacon arrabiatta** between plates. Sprinkle the **basil** and **remaining Parmesan** over top. Sprinkle **remaining chili** over top, if desired.

## Dinner Solved!