



Bison and Bacon Arrabbiata

with Fresh Linguine

Discovery Special

Spicy

35 Minutes



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Lean Ground Bison



Bacon Strips



Fresh Linguine



Chili Pepper



Crushed Tomatoes with Garlic and Onion



Onion, chopped



Mixed Mushrooms



Parsley



Tomato Sauce Base



Parmesan Cheese, shredded



Garlic, cloves



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

Ingredients

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

* Pantry items

** Cook bison and pork to minimum internal temperatures of 74°C/165°F and 71°C/160°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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1 Prep

- Add **10 cups water** and **1 tbsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, thinly slice **mushrooms**.
- Roughly chop **parsley**.
- Peel, then mince or grate **garlic**.
- Finely chop **chili**, removing **seeds** for less heat. (**TIP:** We suggest using gloves when prepping chilis!)



4 Cook sauce

- Add **mushrooms, onions, garlic** and **half the chilis** to the pan with **bison**. Cook, stirring occasionally, until **mushrooms** soften, 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** crosswise into ¼-inch strips.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min. **
- Remove the pan from heat. Using a slotted spoon, transfer **bacon** to a small bowl. Set aside.
- Reserve **bacon fat** in the pan.



5 Cook linguine

- Meanwhile, 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 **linguine** to the same pot, off heat.
- Add **2 tbsp butter** (dbl for 4 ppl), then toss to coat.



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 and sauce, reserved pasta water** and **half the Parmesan** to the pot with **linguine**. Season with **salt** and **pepper**, then toss to combine.
- Divide **bison arrabbiata** between plates.
- Sprinkle **bacon, parsley** and **remaining Parmesan** over top.
- Sprinkle with **remaining chilis**, if desired.

Dinner Solved!