



Bison and Bacon Tacos Norteños

with Poblano Peppers and Monterey Jack Cheese

Discovery Special

Spicy

35 Minutes



Lean Ground Bison



Bacon Strips



Red Onion



Enchilada Spice Blend



Poblano Pepper



Tomato Sauce Base



Flour Tortillas



Spring Mix



Avocado



Lime



Cilantro



Monterey Jack Cheese, shredded

HELLO POBLANO PEPPERS

These mild Mexican peppers are called ancho chili peppers when dried!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, medium bowl, medium oven-proof pan, measuring spoons, aluminum foil, parchment paper, whisk

Ingredients

	2 Person	4 Person
Lean Ground Bison	250 g	500 g
Bacon Strips	100 g	200 g
Red Onion	56 g	113 g
Enchilada Spice Blend	1 tbsp	2 tbsp
Poblano Pepper 🌶️	160 g	320 g
Tomato Sauce Base	2 tbsp	4 tbsp
Flour Tortillas	6	12
Spring Mix	28 g	56 g
Avocado	1	2
Lime	1	2
Cilantro	7 g	14 g
Monterey Jack Cheese, shredded	½ cup	1 cup
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook pork 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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Warm tortillas and bake bacon

- Wrap **tortillas** in foil, then place in the **top** of the oven until warm, 4-5 min.
- Arrange **bacon strips** in a single layer on a parchment-lined baking sheet.
- Bake **bacon** in the **middle** of the oven until crispy and cooked through, 8-12 min.**



Cook peppers and sauce

- Add **poblanos** to the pan. Cook, stirring occasionally, until **poblanos** are tender-crisp and no pink remains in **bison**, 2-3 min.**
- Carefully drain and discard any fat from the pan.
- Add **Enchilada Spice Blend**, **tomato sauce base** and **2 tbsp water** (dbl for 4 ppl). Cook, stirring often, until **spices** are fragrant and **sauce** thickens slightly, 1-2 min.
- Season with **salt** and **pepper**, then remove the pan from heat. (**NOTE:** If you don't have an oven-proof pan, transfer mixture to an 8x8-inch baking dish.)
- Sprinkle **cheese** over top. Bake in the **middle** of the oven until **cheese** melts, 3-4 min.



Prep

- Meanwhile, core, then cut **poblano** into ½-inch pieces, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping poblanos!)
- Peel, then cut **half the onion** into ½-inch pieces (whole onion for 4 ppl).
- Roughly chop **cilantro**.
- Peel, pit, then cut **avocado** into ½-inch pieces.
- Juice **half the lime** into a medium bowl. Set aside. Cut **remaining lime** into wedges.



Make salad

- Meanwhile, whisk **¼ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) into the bowl with **lime juice**.
- Add **avocado**, **spring mix** and **half the cilantro**.
- Season with **salt** and **pepper**, then toss to combine.



Start bison and onions

- Heat a medium oven-proof pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **bison** and **onions**.
- Cook, stirring and breaking up **bison** into smaller pieces, until **onions** are tender, 3-4 min.
- Season with **salt** and **pepper**.



Finish and serve

- When **cheese** is melted, carefully remove the pan from the oven and crumble **bacon** over top.
- Sprinkle with **remaining cilantro**.
- Serve **tortillas**, **bison-cheese mixture** and **avocado salad** family-style.
- Serve **lime wedges** alongside.

Dinner Solved!