



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



White Wine Vinegar



Cilantro



Monterey Jack Cheese, shredded



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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 oven-proof pan, measuring spoons, tongs, aluminum foil, parchment paper, measuring cups, whisk, paper towels, large bowls

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
White Wine Vinegar	1 tbsp	2 tbsp
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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Cook bacon

- Arrange **bacon strips** in a single layer on a parchment-lined baking sheet.
- Bake **bacon** in the **bottom** of the oven until crispy and cooked through, 8-12 min.**
- Using tongs, transfer **bacon** to a paper towel-lined plate.



Cook peppers and sauce

- Add **poblanos** to the pan with **bison and onions**. 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 **¼ cup water** (dbl for 4 ppl). Cook, stirring often, until **spices** are fragrant and **sauce** thickens slightly, 1-2 min.
- Season with **salt** and **pepper**, to taste, 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**.
- Meanwhile, peel, pit, then cut **avocado** into ½-inch pieces.



Warm tortillas and make salad

- Meanwhile, wrap **tortillas** in foil, then place in the **top** of the oven until warm, 4-5 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)
- Whisk together **vinegar**, **¼ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl.
- Add **avocado**, **spring mix** and **half the cilantro**.
- Season with **salt** and **pepper**, then toss to combine.



Start bison and onions

- Meanwhile, heat a medium oven-proof pan over medium-high heat.
- When hot, add **bison** and **onions**. Cook, stirring and breaking up **bison** into smaller pieces, until **onions** are tender, 3-4 min. (**NOTE:** Bison will finish cooking in step 4.)
- 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.

Dinner Solved!