



# Bison and Bacon Tacos Norteños

with Poblano Peppers and Monterey Jack Cheese

Discovery Special

Spicy

35 Minutes



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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

## 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.*

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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!