



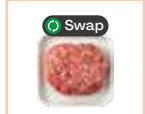
Bison and Bacon Tacos Norteños

with Hot Peppers and Monterey Jack Cheese

Discovery Special

Spicy

35 Minutes



Ground Beef
250 g | 500 g

↗ Custom Recipe + Add ↻ Swap or *2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Lean Ground Bison
250 g | 500 g



Bacon Strips
100 g | 200 g



Red Onion
1/2 | 1



Enchilada Spice Blend
1 tbsp | 2 tbsp



Hot Pepper
1 | 2



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
1/2 cup | 1 cup

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.

Pantry items | Oil*, sugar*, salt*, pepper*

Cooking utensils | Baking sheet, medium oven-proof pan, tongs, aluminum foil, large bowl, parchment paper, measuring cups, measuring spoons, whisk, paper towels

1



Cook bacon

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Arrange **bacon strips** in a single layer on a parchment-lined baking sheet.
- Bake in the **bottom** of the oven until crispy and cooked through, 8-12 min.**
- Using tongs, transfer **bacon** to a paper towel-lined plate.

2



Prep

- Meanwhile, core, then cut **hot pepper** into ½-inch pieces, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping hot peppers!)
- Peel, then cut **half the onion** (whole onion for 4 ppl) into ½-inch pieces.
- Roughly chop **cilantro**.

3



Start bison and onions

- Swap | Beef
- 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**.

4



Cook hot peppers and sauce

- Add **hot peppers** to the pan with **bison** and **onions**.
- Cook, stirring occasionally, until **peppers** 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 (½ cup) **water**.
- 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.

5



Warm tortillas and make salad

- Meanwhile, wrap **tortillas** in foil, then place in the **top** of the oven until warm, 4-5 min.
- Peel, pit, then cut **avocado** into ½-inch pieces.
- Whisk together **vinegar**, ¼ tsp (½ tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** in a large bowl.
- Add **avocado**, **spring mix** and **half the cilantro**.
- Season with **salt** and **pepper**, then toss to combine.

6



Finish and serve

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

Measurements within steps

1 tbsp	(2 tbsp)	oil
2 person	4 person	Ingredient

3 | Start beef and onions

Swap | Beef

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **bison**.**

** Cook bison, beef and bacon to minimum internal temperatures of 74°C/165°F, 74°C/165°F and 71°C/160°F respectively.



Issue with your meal? Scan the QR code to share your feedback.