



Bison Arais Platter

with Roasted Sweet Potato and Hummus Sauce

Discovery

Bison Special

40 Minutes



Lean Ground Bison



Pizza Dough



Turkish Spice Blend



Onion, chopped



Garlic



Roma Tomato



Sweet Potato



Hummus



Honey



Lemon



Baby Kale



Feta Cheese, block



All-Purpose Flour

HELLO BISON

This lean protein makes a tasty substitution for beef!

Start here

- Before starting, remove pizza dough from fridge and rest in a warm spot for 20 min.
- Preheat the oven to 475°F.
- Wash and dry all produce.

Bust out

2 baking sheets, medium bowl, measuring spoons, large bowl, parchment paper, small bowl, whisk, zester/microplane

Ingredients

	2 Person	4 Person
Lean Ground Bison	250 g	500 g
Pizza Dough	340 g	680 g
Turkish Spice Blend	2 tbsp	4 tbsp
Onion, chopped	113 g	227 g
Garlic	9 g	18 g
Roma Tomato	160 g	320 g
Sweet Potato	510 g	1020 g
Hummus	57 g	114 g
Honey	1 tbsp	2 tbsp
Lemon	1	2
Baby Kale	56 g	113 g
Feta Cheese, block	100 g	200 g
All Purpose Flour	2 tbsp	4 tbsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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Prep dough

Sprinkle both sides of **dough** with **flour**. Divide **dough** into two equal pieces (dbl for 4 ppl), then stretch each piece into a rough round shape on a parchment-lined baking sheet. (**NOTE:** Use 2 baking sheets for 4 ppl.) Let **dough** rest in a warm place for 8-10 min.



Make salad

While **arais** bake, combine **half the lemon juice**, **1 tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl. Add **tomatoes**, **feta** and **baby kale**. Season with **salt** and **pepper**, then toss to coat.



Prep and roast sweet potatoes

While **dough** rests, peel, then mince or grate **garlic** (6 cloves for 4 ppl). Zest, then juice **lemon**. Cut **tomatoes** into ¼-inch pieces. Cut **feta** into ½-inch cubes. Halve **sweet potatoes** lengthwise. Toss **sweet potatoes** with **1 tbsp oil** (dbl for 4 ppl) on another parchment-lined baking sheet. Season with **salt** and **pepper**, then arrange cut-side down. Roast in the **bottom** of oven, until tender, 23-25 min.



Make hummus sauce

Whisk together remaining **lemon juice**, **lemon zest**, **hummus**, **honey**, **1 tbsp warm water** and **1 tbsp oil** (dbl both for 4 ppl) in a small bowl. Season with **salt** and **pepper**.



Make arais

While **sweet potatoes** roast, combine **garlic**, **onions**, **bison**, **Turkish Spice Blend**, **½ tsp salt** and **1 tbsp oil** (dbl both for 4 ppl) in a medium bowl. Sprinkle some **flour** over **dough**. With floured hands, stretch **dough** again into rough round shapes. (**NOTE:** The dough should now hold its shape.) Spread **arais mixture** across one **dough round**, leaving 1-inch of **dough** uncovered at the edges. (**NOTE:** For 4 ppl, use 2 dough rounds on the same baking sheet.) Place **remaining dough round** over top. (**NOTE:** For 4 ppl, set aside second baking sheet.) Press edges together to form a sealed package. Using a fork, gently poke a few holes in the top. Bake in the **middle** of the oven, turning baking sheet halfway through, until **dough** is golden-brown and **bison** is cooked through, 18-20 min.**



Finish and serve

Cut finished **arais** into quarters. Divide **arais**, **salad** and **sweet potatoes** between plates. Drizzle **hummus sauce** over **sweet potatoes**. Serve **remaining hummus sauce** on the side, for dipping.

Dinner Solved!