



Bison Cottage Pie

with Balsamic-Dressed Grape Salad

Discovery Special 40 Minutes



Lean Ground Bison



Russet Potato



Mirepoix



Arugula and Spinach Mix



Tomato Sauce Base



Beef Broth Concentrate



Green Peas



Gravy Spice Blend



Balsamic Vinegar



Red Grapes



Thyme



White Cheddar Cheese, shredded

HELLO BISON

Though similar in taste, this flavourful cut of meat is leaner than beef!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust out

Vegetable peeler, colander, measuring spoons, potato masher, large bowl, measuring cups, whisk, large pot, large non-stick pan, 8x8-inch baking dish

Ingredients

	2 Person	4 Person
Lean Ground Bison	250 g	500 g
Russet Potato	460 g	920 g
Mirepoix	113 g	227 g
Arugula and Spinach Mix	56 g	113 g
Tomato Sauce Base	2 tbsp	4 tbsp
Beef Broth Concentrate	1	2
Green Peas	56 g	113 g
Gravy Spice Blend	2 tbsp	4 tbsp
Balsamic Vinegar	1 tbsp	2 tbsp
Red Grapes	85 g	170 g
Thyme	7 g	7 g
White Cheddar Cheese, shredded	1 cup	2 cups
Sugar*	1/8 tsp	1/4 tsp
Unsalted Butter*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

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 potatoes

- Peel, then cut **potatoes** into 1-inch pieces.
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat.
- Mash **2 tbsp butter** (dbl for 4 ppl) into **potatoes** until creamy. Season with **salt** and **pepper**, to taste.



Assemble and bake pie

- Transfer **bison filling** to an 8x8-inch baking dish (9x13-inch for 4 ppl).
- Top **filling** with **mashed potatoes**. Spread into an even layer, covering **filling**.
- Sprinkle **cheese** evenly over top, then sprinkle with **as much remaining thyme** as desired.
- Bake **pie** in the **middle** of the oven, until **filling** is bubbling around the sides, 14-16 min.



Start filling

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, strip **2 tsp thyme leaves** (dbl for 4 ppl) from stems, then finely chop.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then **mirepoix**. Cook, stirring occasionally, until **veggies** soften slightly, 1-2 min. Season with **salt** and **pepper**.
- Add **bison**. Cook, breaking up **bison** into smaller pieces, until no pink remains, 4-5 min. ** Season with **salt** and **pepper**.



Make salad

- Meanwhile, halve **grapes**.
- Add **remaining vinegar**, **1/8 tsp sugar** and **1 1/2 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- When **pie** is almost done, add **grapes** and **arugula and spinach mix** to the bowl, then toss to combine.



Finish filling

- Add **half the thyme**, **peas**, **tomato sauce base** and **1/2 tsp vinegar** (dbl for 4 ppl) to the pan with **bison**. Cook, stirring often, until fragrant, 1 min.
- Sprinkle **Gravy Spice Blend** over top. Cook, stirring constantly, until combined, 30 sec.
- Add **broth concentrate** and **3/4 cup water** (dbl for 4 ppl). Bring to a simmer.
- Once simmering, cook, stirring often, until **sauce** thickens slightly, 1-2 min. Season with **salt** and **pepper**, to taste.



Finish and serve

- Allow **pie** to cool for 3-5 min before serving.
- Divide **pie** between plates.
- Serve **salad** alongside.

Dinner Solved!