



Bison Meatballs and Mushrooms

with Creamy White Cheddar Sauce

Discovery Special

35 Minutes



Lean Ground Bison



Yellow Potato



Mushrooms



Broccoli, florets



Cream



White Cheddar
Cheese, shredded



White Cooking Wine



Cream Cheese



Italian Breadcrumbs



Montreal Steak Spice



Worcestershire
Sauce

HELLO MONTREAL STEAK SPICE

The perfect blend of spices for hearty bison!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

2 Baking sheets, measuring spoons, large bowl, parchment paper, small pot, measuring cups, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Lean Ground Bison	250 g	500 g
Yellow Potato	360 g	720 g
Mushrooms	227 g	454 g
Broccoli, florets	227 g	454 g
Cream	113 ml	237 ml
White Cheddar Cheese, shredded	½ cup	1 cup
White Cooking Wine	4 tbsp	8 tbsp
Cream Cheese	43 g	86 g
Italian Breadcrumbs	2 tbsp	4 tbsp
Montreal Steak Spice	1 tbsp	2 tbsp
Worcestershire Sauce	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 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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1 Prep and roast potatoes

- Quarter **potatoes**.
- Add **potatoes**, **half the Montreal Steak Spice** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min.



4 Prep and cook broccoli

- Meanwhile, cut **broccoli florets** into bite-sized pieces.
- When **mushrooms** are done, add **broccoli** and **2 tbsp water** (dbl for 4 ppl) to the same pan. Season with **salt** and **pepper**. Cover and cook, stirring occasionally, until tender-crisp, 4-5 min.
- Transfer **broccoli** to the plate with **mushrooms**, then cover to keep warm.



2 Form and roast meatballs

- Combine **bison**, **breadcrumbs**, **Worcestershire sauce**, **remaining Montreal Steak Spice** and **½ tsp salt** (dbl for 4 ppl) in a large bowl. (**TIP:** If you prefer a more tender meatball, add an egg to the mixture!)
- Roll **mixture** into **10 equal-sized meatballs** (20 for 4 ppl).
- Arrange **meatballs** on another parchment-lined baking sheet.
- Roast **meatballs** in the **top** of the oven until golden-brown and cooked through, 10-12 min. **



5 Make cheese sauce

- Add **cream cheese** and **remaining cooking wine** to a small pot (medium pot for 4 ppl).
- Cook over medium heat, whisking often, until **cream cheese** is melted and smooth, 2-3 min.
- Add **cream**, then bring to a gentle boil.
- Once boiling, remove from heat, then whisk in **cheddar cheese** until melted and smooth, 1 min.
- Season with **salt** and **pepper**, to taste. Cover to keep warm.



3 Prep and cook mushrooms

- Meanwhile, halve **mushrooms**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then **mushrooms**. Cook, stirring occasionally, until softened, 5-6 min.
- Add **half the cooking wine**, then season with **salt** and **pepper**. Cook, stirring often, until **wine** is absorbed, 1-2 min.
- Transfer **mushrooms** to a plate, then cover to keep warm.



6 Finish and serve

- Divide **meatballs**, **potatoes**, **mushrooms** and **broccoli** between plates.
- Transfer **cheese sauce** into individual bowls and serve alongside for dipping.

Dinner Solved!