



Bison, Mixed Mushroom and Bacon Pie

with Spring Salad

Bison Special

40 Minutes



Lean Ground Bison



Bacon Strips



Mixed Mushrooms



Puff Pastry



Mirepoix



Garlic Puree



Rosemary



Red Potato



Spring Mix



Baby Tomatoes



White Wine Vinegar



Beef Broth Concentrate



All-Purpose Flour



Goat Cheese

HELLO PUFF PASTRY

Layers of flaky pastry and butter create the perfect savoury pie topping!

Start here

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

Bust out

Measuring spoons, silicone brush, 2 large bowls, measuring cups, whisk, large pot, 8x8-inch baking dish

Ingredients

	2 Person	4 Person
Lean Ground Bison	250 g	500 g
Bacon Strips	100 g	200 g
Mixed Mushrooms	200 g	400 g
Puff Pastry	340 g	680 g
Mirepoix	113 g	227 g
Garlic Puree	1 tbsp	2 tbsp
Rosemary	1 sprig	2 sprig
Red Potato	360 g	720 g
Spring Mix	56 g	113 g
Baby Tomatoes	113 g	227 g
White Wine Vinegar	1 tbsp	2 tbsp
Beef Broth Concentrate	2	4
All-Purpose Flour	2 tbsp	4 tbsp
Goat Cheese	56 g	112 g
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook bison and pork to minimum internal temperatures of 74°C/165°F and 71°C/160°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.

Contact

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1



Prep

Strip **rosemary leaves** from stems, then roughly chop. Halve **tomatoes**. Cut **potatoes** into ¼-inch pieces. Thinly slice **mushrooms**. Cut **bacon** crosswise into ¼-inch strips.

2



Start filling

Heat a large pot over medium-high heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **mirepoix**, **rosemary** and **potatoes**. Season with **salt** and **pepper**. Cook, stirring occasionally, until **veggies** soften slightly, 4-5 min. Transfer **veggies** to a large bowl. Set aside.

3



Finish filling

Add **bacon**, **bison** and **mushrooms** to the pot. Cook, breaking up **bison** into smaller pieces, until no pink remains in **bison** and **bacon** is crispy, 3-5 min.** Sprinkle **flour** over top. Stir until **flour** is toasted, 1 min. Add **garlic puree**, **broth concentrate**, **softened veggies** and **1 cup water** (dbl for 4 ppl). Cook until **sauce** thickens slightly, 1-2 min. Season with **salt** and **pepper**.

4



Bake pie

Transfer **bison filling** to an 8x8-inch baking dish (9x13-inch for 4 ppl). Unroll **puff pastry** and discard the wax paper. Lay **puff pastry** over top of **filling**, then crimp **puff pastry edges** to the side of the baking dish. Brush top of **pastry** with **½ tbsp oil**, then sprinkle with **¼ tsp salt** (dbl both for 4 ppl). Using a knife, make 3 small slits into top of **pastry** (6 slits for 4 ppl). Bake in the **middle** of the oven, rotating the dish halfway through, until **pastry** is golden-brown and flaky, 20-25 min.

5



Marinate tomatoes

While **pie** bakes, whisk together **vinegar**, **¼ tsp sugar** and **2 tbsp oil** (dbl both for 4 ppl) in another large bowl. Add **tomatoes**. Season with **salt** and **pepper**, then toss to coat.

6



Finish and serve

Allow **pie** to cool slightly before serving, 4-5 min. While **pie** cools, add **spring mix** to the large bowl with **tomatoes**, then toss to combine. Cut **pie** into slices. Divide **pie** and **salad** between plates. Crumble **goat cheese** over **salad**.

Dinner Solved!