



Creamy Bison and Bacon Linguine

with Mushrooms and Apple Spinach Salad

Discovery Special 30 Minutes



Lean Ground Bison



Bacon Strips



Fresh Linguine



Cream Sauce Spice Blend



Cream



Dijon Mustard



Chives



Garlic Powder



Gala Apple



Mushrooms



White Wine Vinegar



Baby Spinach

HELLO BISON

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

Start here

Before starting, wash and dry all produce.

Bust out

Colander, measuring spoons, large bowl, measuring cups, whisk, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Lean Ground Bison	250 g	500 g
Bacon Strips	100 g	200 g
Fresh Linguine	227 g	454 g
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Cream	113 ml	237 ml
Dijon Mustard	1 tbsp	2 tbsp
Chives	7 g	7 g
Garlic Powder	1 tsp	2 tsp
Gala Apple	1	2
Mushrooms	113 g	227 g
White Wine Vinegar	1 tbsp	2 tbsp
Baby Spinach	56 g	113 g
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook bison and bacon 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

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

    @HelloFreshCA



Cook linguine

- Add **10 cups water** and **1 tbsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Add **linguine** to the **boiling water**.
- Cook uncovered, stirring occasionally, until tender, 2-3 min.
- Reserve **1 cup pasta water** (dbl for 4 ppl), then drain.



Start sauce

- Heat the same pan over medium-high.
- When hot, add **bacon** to the dry pan. Cook, stirring occasionally, until **bacon** starts to render **fat**, 3-4 min.**
- Add **bison**. Cook, breaking up **bison** into smaller pieces, until no pink remains, 3-4 min.**
- Season with **salt** and **pepper**.
- Add **mushrooms**. Sprinkle **garlic powder** and **Cream Sauce Spice Blend** over top. Cook, stirring often, until combined, 30 sec.



Prep

- Meanwhile, core, then cut **apple** into ¼-inch slices.
- Thinly slice **mushrooms**.
- Thinly slice **chives**.
- Pat **bacon** dry with paper towels, then cut into ¼-inch pieces.
- Add **vinegar**, **half the Dijon**, **½ tsp sugar** and **1 ½ tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, to taste, then whisk to combine.



Finish sauce and assemble pasta

- Stir **reserved pasta water**, **cream** and **remaining Dijon** into the pan with **sauce**, then bring to a simmer, stirring often.
- Once simmering, add **linguine**. Cook, stirring often, until **sauce** thickens slightly, 1-2 min.
- Season with **salt** and **pepper**, to taste.



Cook mushrooms

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **mushrooms**. Cook, stirring occasionally, until softened, 5-6 min.
- Season with **salt** and **pepper**, to taste.
- Transfer **mushrooms** to a plate.



Finish and serve

- Add **apples** and **spinach** to the large bowl with **vinaigrette**. Toss to combine.
- Divide **linguine** between plates. Sprinkle with **chives**.
- Serve **salad** alongside.

Dinner Solved!