



Glazed Bison Meatballs

with Mini Loaded Baked Potatoes

Discovery Special 35 Minutes



Lean Ground Bison



Bacon Strips



Yellow Potato



Italian Breadcrumbs



Green Beans



Green Onion



Cheddar Cheese, shredded



Sour Cream



BBQ Sauce



Apricot Spread



Garlic Puree



Seasoned Salt

HELLO APRICOT SPREAD

Tart, sweet and perfect for sauces and dressings!

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 bowl, large non-stick pan, paper towels, tongs

Ingredients

	2 Person	4 Person
Lean Ground Bison	250 g	500 g
Bacon Strips	100 g	200 g
Yellow Potato	400 g	800 g
Italian Breadcrumbs	¼ cup	½ cup
Green Beans	170 g	340 g
Green Onion	2	4
Cheddar Cheese, shredded	½ cup	1 cup
Sour Cream	6 tbsp	12 tbsp
BBQ Sauce	4 tbsp	8 tbsp
Apricot Spread	2 tbsp	4 tbsp
Garlic Puree	1 tbsp	2 tbsp
Seasoned Salt	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook bison to a minimum internal temperature of 74°C/165°F and pork to a minimum internal temperature of 71°C/160°F, as size may vary.

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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Bake potatoes

- Halve **potatoes**.
- Add **potatoes**, **half the seasoned salt** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **pepper**, then toss to coat. Arrange **potatoes** in a single layer, cut-side down.
- Bake **potatoes** in the **middle** of the oven until golden and tender, 22-24 min.
- When **potatoes** are tender, carefully remove the baking sheet from the oven. Flip **potatoes**, then push them towards the **middle** of the baking sheet. Sprinkle **cheese** over top.
- Continue to bake **potatoes** in the **middle** of the oven until **cheese** melts, 3-4 min.



Cook bacon

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, cut **bacon strips** in half, crosswise. (**TIP**: Use kitchen shears to cut bacon with ease!)
- When the pan is hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min.**
- Remove the pan from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside. (**TIP**: Carefully transfer bacon fat to a heat-safe bowl and save for another use!)
- Carefully wipe the pan clean.



Prep and make glaze

- Meanwhile, thinly slice **green onions**, keeping **white** and **green parts** separate.
- Trim, then halve **green beans**.
- Combine **BBQ sauce**, **apricot spread**, **half the garlic puree** and **2 tbsp water** (dbl for 4 ppl) in a small bowl.



Cook green beans and glaze meatballs

- Reheat the same pan over medium.
- When hot, add **green beans** and **3 tbsp water** (dbl for 4 ppl). Season with **salt** and **pepper**. Cook, stirring occasionally, until tender-crisp, 4-5 min.
- Transfer **green beans** to a plate, then cover to keep warm.
- When **meatballs** are done, add **meatballs** and **BBQ sauce mixture** to the pan. Gently toss until **glaze** is warmed through and **meatballs** are coated, 1 min.



Form and bake meatballs

- Add **bison**, **breadcrumbs**, **green onion whites**, **remaining garlic puree** and **remaining seasoned salt** to a large bowl. (**TIP**: If you prefer a more tender meatball, add an egg to the mixture!) Season with **pepper**, then combine.
- Roll **mixture** into **10 equal-sized meatballs** (20 for 4 ppl). Arrange **meatballs** on another parchment-lined baking sheet.
- Bake **meatballs** in the **top** of the oven until cooked through, 10-12 min.**



Finish and serve

- Divide **potatoes**, **green beans** and **meatballs** between plates.
- Spoon **any remaining sauce** in the pan over **meatballs**.
- Dollop **sour cream** over **potatoes**, then crumble **bacon** and sprinkle **remaining green onions** over top.

Dinner Solved!