



# Samosa-Inspired Bison Meat Pies

with Mango Chutney Sauce

Discovery Special 45 Minutes



Lean Ground Bison



Green Peas



Shallot



Tikka Sauce



Puff Pastry



White Wine Vinegar



Baby Tomatoes



Mini Cucumber



Baby Spinach



Mango Chutney



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HELLO MANGO CHUTNEY

*This sweet and zingy condiment pairs well with Indian flavours!*

## Start here

- Due to the nature of puff pastry, please follow these guidelines: store in the freezer. Thaw in the refrigerator for 8-12 hours before use.
- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.
- Keep puff pastry in the fridge until step 3.

**Measurements within steps** **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

## Bust out

Baking sheet, measuring spoons, large bowl, parchment paper, small bowl, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Lean Ground Bison	250 g	500 g
Green Peas	56 g	113 g
Shallot	50 g	100 g
Tikka Sauce	½ cup	1 cup
Puff Pastry	340 g	680 g
White Wine Vinegar	1 tbsp	2 tbsp
Baby Tomatoes	113 g	227 g
Mini Cucumber	66 g	132 g
Baby Spinach	56 g	113 g
Mango Chutney	4 tbsp	8 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.*

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## Cook bison filling

- Heat a large non-stick pan over medium-high heat.
- Meanwhile, peel, then cut **shallot** into ¼-inch pieces.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted.
- Add **bison** and **shallots**. Cook, breaking up **bison** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Add **peas** and **tikka sauce**. Cook, stirring often, until **sauce** thickens slightly, 1-2 min. Season with **salt** and **pepper**, to taste.
- Spread **filling** on a plate. Set aside in the fridge to cool slightly.



## Bake pies

- Transfer **meat pies** to a parchment-lined baking sheet, placing **meat pies** 1-inch apart.
- Using a knife, make 1 small slit in the top of **pastry**.
- Bake in the **middle** of the oven, rotating sheet halfway through, until golden-brown, 20-24 min.



## Prep

- Halve **tomatoes**.
- Thinly slice **cucumber** into rounds.
- Add **half the vinegar**, **1 tsp** (2 tsp) **mango chutney** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine. (**NOTE:** This is your vinaigrette.)
- Combine **remaining mango chutney**, **remaining vinegar** and **2 tsp** (4 tsp) **water** to a small bowl. Season with **salt**, then stir to combine. (**NOTE:** This is your mango chutney sauce.)



## Finish salad

- When **meat pies** are done, add **tomatoes**, **cucumbers** and **spinach** to the bowl with **vinaigrette**, then toss to combine.



## Assemble pies

- Remove **puff pastry** from the fridge. Unroll **puff pastry**, discarding the wax paper. (**TIP:** If puff pastry is too sticky to work with, rub your hands with a little oil.)
- Diagonally cut **pastry** into quarters to create 4 triangles.
- Divide **filling** over **half of each pastry triangle**, leaving a ½-inch border.
- Working with **one pastry triangle** at a time, fold **pastry** over **filling** to line up **edges**.
- Crimp **edges** with a fork or your fingers to seal.



## Finish and serve

- Divide **salad** and **meat pies** between plates.
- Serve **mango chutney sauce** on the side for dipping.

## Dinner Solved!