



# Samosa-Inspired Bison Meat Pies

## with Mango Chutney Sauce

Discovery Special 45 Minutes



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Lean Ground Bison



Ground Beef



Green Peas



Shallot



Tikka Sauce



Puff Pastry



White Wine Vinegar



Baby Tomatoes



Salad Topping Mix



Baby Spinach



Mango Chutney

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

### 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
Ground Beef	250 g	500 g
Green Peas	56 g	113 g
Shallot	1	2
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
Salad Topping Mix	28 g	56 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.

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **bison**.



### Bake pies

- Transfer **pies** to a parchment-lined baking sheet, placing them 1 inch apart.
- Using a knife, make 1 small slit in the top of **each pastry**.
- Bake in the **middle** of the oven, rotating sheet halfway through, until golden-brown, 20-24 min. (**NOTE:** For 4 ppl, repeat the same steps with the remaining puff pastry.)



### Prep

- Halve **tomatoes**.
- 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** in a small bowl. Season with **salt**, then stir to combine. (**NOTE:** This is your mango chutney sauce.)



### Finish salad

- When **hand pies** are done, add **tomatoes**, **salad topping mix** and **spinach** to the bowl with **vinaigrette**, then toss to combine.



### Assemble pies

- Remove **puff pastry** from the fridge. (**NOTE:** For 4 ppl, keep the other puff pastry in 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 the **edges**.
- Crimp the **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!