



Tex-Mex Bison and Bacon Tacos

with Pickled Jalapeños

Discovery Special

Spicy

35 Minutes



Lean Ground Bison



Bacon Strips



Flour Tortillas



Corn on the Cob



Jalapeño



Mexican Seasoning



Avocado



White Wine Vinegar



Cilantro



Baby Tomatoes



Shallot



Lime

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

Medium bowl, measuring spoons, silicone brush, slotted spoon, zester, small pot, small bowl, 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
Flour Tortillas	6	12
Corn on the Cob	2	4
Jalapeño 🌶️	1	2
Mexican Seasoning	2 tbsp	4 tbsp
Avocado	1	2
White Wine Vinegar	2 tbsp	4 tbsp
Cilantro	7 g	7 g
Baby Tomatoes	113 g	227 g
Shallot	50 g	100 g
Lime	1	1
Unsalted Butter*	1 tbsp	2 tbsp
Sugarr*	1 tsp	2 tsp
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.

Contact

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1



Pickle jalapeños

- Thinly slice **jalapeño** into rounds, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeños!)
- Add **jalapeños**, **vinegar**, **2 tbsp water** and **1 tsp sugar** (dbl both for 4 ppl) to a small pot. Season with **salt**. Bring to a simmer over medium-high heat.
- Once simmering, cook, stirring often, until **sugar** dissolves, 1-2 min.
- Remove the pot from heat. Transfer **jalapeños**, including **liquid**, to a medium bowl. Place in the fridge to cool.

4



Boil corn and warm tortillas

- Meanwhile, add **corn** and **enough water** to cover (by approx. 1-2 inches) to a large pot (use same for 4 ppl). Season with salt.
- Cover and bring to a boil over high heat, 3-4 min.
- Once boiling, remove the pot from heat and set aside, still covered.
- Wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)

2



Prep and mix salsa

- Peel, then finely chop **shallot**.
- Quarter **tomatoes**.
- Roughly chop **cilantro**.
- Zest, then juice **half the lime** (whole lime for 4 ppl). Cut **any remaining lime** into wedges.
- Add **tomatoes**, **shallots**, **half the lime zest**, **half the cilantro**, **2 tsp lime juice** and **1 tbsp oil** (dbl both for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine.

5



Cook bison

- Heat the pan with **reserved bacon fat** over medium-high.
- When hot, add **bison**. Cook, breaking up **bison** into smaller pieces, until no pink remains, 4-5 min. **
- Remove the pan from heat.
- Add **Mexican Seasoning**. Cook, stirring often, until fragrant, 1 min. Season with **salt** and **pepper**, to taste.

3



Cook bacon

- On a separate cutting board, cut **bacon** crosswise into ¼-inch strips.
- Heat a large non-stick pan over medium heat.
- When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min. **
- Remove the pan from heat.
- Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside.
- Carefully drain and discard all but **1 tbsp fat** (dbl for 4 ppl) from the pan.

6



Finish and serve

- Drain **pickled jalapeños** and discard liquid.
- Peel, pit, then cut **avocado** into ¼-inch pieces.
- Brush **each corn cob** with **½ tbsp butter** and season with **salt**.
- Divide **corn** and **tortillas** between plates. Top **tortillas** with **bison**, **bacon**, **pickled jalapeños**, **salsa** and **avocado**.
- Sprinkle **remaining lime zest** and **remaining cilantro** over **corn**.

Dinner Solved!