



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



Guacamole



White Wine Vinegar



Green Onion



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.

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

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	1	2
Jalapeño 🌶️	1	2
Mexican Seasoning	2 tbsp	4 tbsp
Guacamole	6 tbsp	12 tbsp
White Wine Vinegar	2 tbsp	4 tbsp
Green Onion	2	4
Baby Tomatoes	113 g	227 g
Shallot	50 g	100 g
Lime	1	1
Unsalted Butter*	½ tbsp	1 tbsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook bison to a minimum internal temperature of 74°C/165°F and bacon 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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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** (4 tbsp) **water** and **1 tsp** (2 tsp) **sugar** 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**
- Cut **corn** in half crosswise.
- Quarter **tomatoes**.
- Thinly slice **green onions**.
- 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 green onions, 2 tsp** (4 tsp) **lime juice** and **1 tbsp** (2 tbsp) **oil** 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.**
- Add **Mexican Seasoning**. Cook, stirring often, until fragrant, 1 min. Season with **salt** and **pepper**, to taste.
- Remove the pan from heat.

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** (2 tbsp) **bacon fat** from the pan.

6



Finish and serve

- Drain **pickled jalapeños** and discard liquid.
- Brush **each corn cob half** with **½ tbsp butter** and season with **salt**.
- Divide **corn** and **tortillas** between plates.
- Top **tortillas** with **bison, bacon, pickled jalapeños, salsa** and **guacamole**.
- Sprinkle **remaining lime zest** and **remaining green onions** over **corn**.

Dinner Solved!