



Tourtière-Inspired Bacon and Bison Pie

with Spiced Tomato Chutney

Discovery Special 45 Minutes



Lean Ground Bison



Bacon Strips



Yellow Potato



Pumpkin Pie Spice Mix



Red Onion



Puff Pastry



Spring Mix



Gala Apple



Balsamic Glaze



Roma Tomato



Smoked Paprika-Garlic Blend

HELLO TOURTIÈRE

A classic French-Canadian meat pie!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Pumpkin Pie Spice Mix Guide for Step 2 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¾ tsp
- Spiced: 1 tsp

Bust out

Baking sheet, colander, measuring spoons, potato masher, silicone brush, 2 medium pots, large bowl, small bowl, whisk, large non-stick pan, 8x8-inch baking dish

Ingredients

	2 Person	4 Person
Lean Ground Bison	250 g	500 g
Bacon Strips	100 g	200 g
Yellow Potato	300 g	600 g
Pumpkin Pie Spice Mix	½ tsp	1 tsp
Red Onion	113 g	226 g
Puff Pastry	340 g	340 g
Spring Mix	56 g	113 g
Gala Apple	1	2
Balsamic Glaze	2 tbsp	4 tbsp
Roma Tomato	160 g	320 g
Smoked Paprika-Garlic Blend	½ tbsp	1 tbsp
Unsalted Butter*	3 tbsp	6 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook bison and bacon to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively.

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 Cook potatoes and prep

- Cut **potatoes** into 1-inch pieces.
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a medium pot (use same for 4 ppl).
- Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat.
- Roughly mash **2 tbsp butter** (dbl for 4 ppl) into **potatoes** until slightly mashed. (**TIP:** 'Smashed' potatoes will still have a few chunks!) Season with **salt** and **pepper**, to taste.
- While **potatoes** cook, peel, then cut **onion** into ¼-inch pieces.
- Cut **bacon** into ¼-inch pieces.



4 Cook tomato chutney

- Heat another medium pot over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **remaining onions**. Cook, stirring occasionally, until softened, 2-3 min.
- Add **tomatoes**, **1 tsp Smoked Paprika-Garlic Blend**, **¼ tsp sugar** (dbl both for 4 ppl) and **half the balsamic glaze**. Cook, stirring often, until **tomatoes** break down and **chutney** thickens, 6-8 min. Season with **salt** and **pepper**, to taste. (**TIP:** Mash tomatoes slightly with a fork to help them break down.)



2 Cook filling

- Heat a large non-stick pan over medium-high heat. When the pan is hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted. Transfer **melted butter** to a small bowl, then set aside.
- Add **½ tbsp oil** (dbl for 4 ppl) to the pan, then **half the onions**. Cook, stirring occasionally, until **onions** soften slightly, 1-2 min.
- Add **bison** and **bacon**. Cook, breaking up **bison** into smaller pieces, until no pink remains in **bison** and **bacon** starts to crisp, 4-5 min.**
- Carefully drain and discard excess fat.
- Sprinkle **½ tsp Smoked Paprika-Garlic Blend**, **¼ tsp salt** and **¼ tsp pepper** (dbl all for 4 ppl) and **½ tsp Pumpkin Pie Spice Mix**, over **bison** and **bacon**. (**NOTE:** Reference spice guide.) Cook, stirring often, until fragrant, 1 min. Remove the pan from heat.



5 Make salad

- Meanwhile, core, then cut **apple** into ⅛-inch slices.
- Add **remaining balsamic glaze** and **½ tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, to taste, then whisk to combine.
- When **pie** is out of the oven, add **spring mix** and **apples** to the bowl with **vinaigrette**, then toss to combine.



3 Assemble and bake pie

- Add **smashed potatoes** to the pan with **bison** and **bacon**, then stir to combine.
- Transfer **bison-potato filling** to an 8x8-inch baking dish.
- Unroll **puff pastry** and discard wax paper.
- Lay **pastry** over top of **bison-potato filling**, then press **pastry edges** onto the sides of the baking dish.
- Brush **top of pastry** with **melted butter**, then sprinkle with **⅓ tsp salt** (dbl for 4 ppl).
- Using a knife, make **3 small slits** in **top of pastry** (6 slits for 4 ppl).
- Place the dish on an unlined baking sheet.
- Bake in the **middle** of the oven, rotating the dish halfway through, until **pastry** is golden-brown and flaky, 20-25 min.
- Meanwhile, cut **tomatoes** into ¼-inch pieces.



6 Finish and serve

- Allow **pie** to rest for 3-5 min before serving.
- Divide **pie** and **salad** between plates.
- Serve **tomato chutney** alongside.

Dinner Solved!