



# Tourtière-Inspired Bison Meat Pie

with Spiced Tomato Chutney

Discovery

45 Minutes



Lean Ground Bison



Bacon Strips



Yellow Potato



Pumpkin Pie Spice



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.

## Bust out

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

## 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	1 tsp	2 tsp
Red Onion	113 g	226 g
Puff Pastry	340 g	680 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.*

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## 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**. Meanwhile, peel, then cut **onion** into ¼-inch pieces. Cut **bacon** into ¼-inch pieces. Heat a large non-stick pan over medium-high heat.

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## Cook tomato chutney

Meanwhile, cut **tomatoes** into ¼-inch pieces. 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. (**TIP:** Mash tomatoes slightly with a fork to help them break down.)

2



## Cook filling

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 **Pumpkin Pie Spice**, **½ tsp Smoked Paprika-Garlic Blend**, **¼ tsp salt** and **¼ tsp pepper** (dbl all for 4 ppl) over top. Cook, stirring often, until fragrant, 1 min. Remove the pan from heat.

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## 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 removed from 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 filling** to an 8x8-inch baking dish (9x13-inch for 4 ppl). Unroll **puff pastry** and discard the wax paper. Lay **pastry** over top of **bison-potato filling**, then press **pastry edges** against the side of the baking dish. Brush **pastry top** with **melted butter**, then sprinkle with **½ tsp salt** (dbl for 4 ppl). Using a knife, make 3 small slits in **pastry top** (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.

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## Finish and serve

Allow **pie** to cool for 3-5 min before serving. Divide **pie** and **salad** between plates. Season **tomato chutney** with **salt** and **pepper**, to taste, then serve alongside.

## Dinner Solved!