



Bison and Bacon Arrabbiata

with Fresh Linguine

Discovery Special

Spicy

35 Minutes



Lean Ground
Bison
250 g | 500 g



Bacon Strips
100 g | 200 g



Fresh Linguine
227 g | 454 g



Chili Pepper
1 | 2



Crushed
Tomatoes with
Garlic and Onion
1 | 2



Yellow Onion,
chopped
56 g | 113 g



Mixed
Mushrooms
200 g | 400 g



Parsley
7 g | 14 g



Tomato Sauce
Base
2 tbsp | 4 tbsp



Parmesan
Cheese, shredded
¼ cup | ½ cup



Garlic, cloves
2 | 4



Beef Broth
Concentrate
1 | 2

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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Ingredient quantities 56 g | 113 g
2 person 4 person

Pantry items | Pepper, salt, unsalted butter

Cooking utensils | Colander, large non-stick pan, large pot, measuring cups, measuring spoons, slotted spoon, small bowl

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

1



Prep

- Before starting, wash and dry all produce.

- Add **10 cups water** and **1 tbsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, thinly slice **mushrooms**.
- Roughly chop **parsley**.
- Peel, then mince or grate **garlic**.
- Finely chop **chili**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping chilies!)

2



Cook bacon

- Cut **bacon** crosswise into ¼-inch strips.
- Heat a large non-stick pan over medium-high 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 small bowl. Set aside.
- Reserve **bacon fat** in the pan.

3



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.** Season with **salt** and **pepper**.

4



Cook sauce

- Add **mushrooms, onions, garlic** and **half the chilies** to the pan with **bison**. Cook, stirring occasionally, until **mushrooms** soften, 5-6 min.
- Add **tomato sauce base, broth concentrate** and **crushed tomatoes**. Cook, stirring occasionally, until **sauce** thickens slightly, 3-4 min. Season with **salt** and **pepper**.

5



Cook linguine

- Meanwhile, add **linguine** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 2-3 min.
- Reserve ½ cup (1 cup) **pasta water**, then drain and return **linguine** to the same pot, off heat.
- Add **2 tbsp** (4 tbsp) **butter**, then toss to coat.

6



Finish and serve

- Add **bison sauce, reserved pasta water** and **half the Parmesan** to the pot with **linguine**. Season with **salt** and **pepper**, then toss to combine.
- Divide **bison arrabbiata** between plates.
- Sprinkle **bacon, parsley** and **remaining Parmesan** over top.
- Sprinkle with **remaining chilies**, if desired.

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