



Bison, Mushroom and Bacon Pie with Spring Salad

Discovery Special 40 Minutes



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CUSTOM RECIPE
This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

-  Lean Ground Bison
-  Ground Beef
-  Bacon Strips
-  Mushrooms
-  Puff Pastry
-  Mirepoix
-  Garlic Puree
-  Rosemary
-  Spring Mix
-  Baby Tomatoes
-  White Wine Vinegar
-  Beef Broth Concentrate
-  All-Purpose Flour
-  Miso Broth Concentrate

HELLO PUFF PASTRY

Layers of flaky pastry and butter create the perfect savoury pie topping!

Start here

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

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

Bust out

Measuring spoons, silicone brush, 2 large bowls, measuring cups, whisk, large pot, 8x8-inch baking dish

Ingredients

	2 Person	4 Person
Lean Ground Bison	250 g	500 g
Ground Beef	250 g	500 g
Bacon Strips	100 g	200 g
Mushrooms	227 g	454 g
Puff Pastry	340 g	680 g
Mirepoix	113 g	227 g
Garlic Puree	1 tbsp	2 tbsp
Rosemary	1 sprig	2 sprig
Spring Mix	56 g	113 g
Baby Tomatoes	113 g	227 g
White Wine Vinegar	1 tbsp	2 tbsp
Beef Broth Concentrate	1	2
All-Purpose Flour	2 tbsp	4 tbsp
Miso Broth Concentrate	1	2
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	¼ tbsp	½ tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook bison and beef to a minimum internal temperature of 74°C/165°F. Cook pork to a minimum internal temperature of 70°C/160°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.



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1



Prep

- Strip **rosemary leaves** from stems, then roughly chop.
- Halve **tomatoes**.
- Thinly slice **mushrooms**.
- Cut **bacon** crosswise into ¼-inch strips.

4



Bake pie

- 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 **filling**, then crimp **pastry edges** to the side of the baking dish.
- Brush top of **pastry** with ½ **tbsp oil**, then sprinkle with ¼ **tsp salt**.
- Using a knife, make 3 small slits into top of **pastry** (6 slits for 4 ppl).
- Bake in the **middle** of the oven, rotating the dish halfway through, until **pastry** is golden-brown and flaky, 22-26 min.

2



Start filling

- Heat a large pot over medium-high heat.
- When hot, add 2 **tbsp** (4 **tbsp**) **butter**, then **mirepoix** and **rosemary**. Season with **salt** and **pepper**.
- Cook, stirring occasionally, until **veggies** soften slightly, 4-5 min.
- Transfer **veggies** to a large bowl. Set aside.

5



Marinate tomatoes

- While **pie** bakes, whisk together **vinegar**, ¼ **tsp** (½ **tsp**) **sugar** and 1 **tbsp** (2 **tbsp**) **oil** in another large bowl.
- Add **tomatoes**. Season with **salt** and **pepper**, then toss to coat.

3



Finish filling

- Add **bacon**, **bison** and **mushrooms** to the pot.
- Cook, breaking up **bison** into smaller pieces, until no pink remains in **bison** and **bacon** is cooked, 3-5 min.**
- Sprinkle **flour** over top. Stir until toasted, 1 min.
- Add **garlic puree**, **beef broth concentrate**, **miso broth concentrate**, **softened veggies** and 1 **cup** (2 **cups**) **water**.
- Cook until **sauce** thickens slightly, 3-4 min. Season with **salt** and **pepper**.

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **bison****

6



Finish and serve

- Allow **pie** to cool slightly before serving, 4-5 min.
- While **pie** cools, add **spring mix** to the large bowl with **tomatoes**, then toss to combine.
- Cut **pie** into slices.
- Divide **pie** and **salad** between plates.

Dinner Solved!