

Bison and Bacon Tacos Norteños

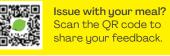
with Poblanos and Monterey Jack Cheese

Discovery Special

Spicy

35 Minutes









Bacon Strips

Lean Ground Bison



Enchilada Spice





Poblano

Tomato Sauce Base







Flour Tortillas

Spring Mix



Avocado



White Wine Vinegar



Cilantro



Monterey Jack Cheese, shredded



Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Measurements 1 tbsp (2 tbsp) oil within steps Ingredient

Bust out

Baking sheet, medium oven-proof pan, measuring spoons, tongs, aluminum foil, parchment paper, measuring cups, large bowl, whisk, paper towels

Ingredients

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	2 Person	4 Person
Lean Ground Bison	250 g	500 g
Bacon Strips	100 g	200 g
Red Onion	56 g	113 g
Enchilada Spice Blend	1 tbsp	2 tbsp
Poblano 🤳	160 g	320 g
Tomato Sauce Base	2 tbsp	4 tbsp
Flour Tortillas	6	12
Spring Mix	28 g	56 g
Avocado	1	2
White Wine Vinegar	1 tbsp	2 tbsp
Cilantro	7 g	14 g
Monterey Jack Cheese, shredded	½ cup	1 cup
Sugar*	1/4 tsp	½ tsp
Oil*		

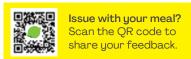
Salt and Pepper*

- * 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.





Cook bacon

- Arrange bacon strips in a single layer on a parchment-lined baking sheet.
- Bake bacon in the bottom of the oven until crispy and cooked through, 8-12 min.**
- Using tongs, transfer bacon to a paper towel-lined plate.



Prep

- Meanwhile, core, then cut poblano into ½-inch pieces, removing seeds for less heat. (TIP: We suggest using gloves when prepping poblanos!)
- Peel, then cut half the onion into ½-inch pieces (whole onion for 4 ppl).
- Roughly chop cilantro.



Start bison and onions

- Meanwhile, heat a medium oven-proof pan over medium-high heat.
- When hot, add bison and onions. Cook, stirring and breaking up **bison** into smaller pieces, until onions are tender, 3-4 min. (NOTE: Bison will finish cooking in step 4.)
- Season with salt and pepper.



- Add poblanos to the pan with bison and onions. Cook, stirring occasionally, until **poblanos** are tender-crisp and no pink remains in bison, 2-3 min.**
- · Carefully drain and discard any fat from the pan.
- Add Enchilada Spice Blend, tomato sauce base and ¼ cup (½ cup) water. Cook, stirring often, until spices are fragrant and sauce thickens slightly, 1-2 min.
- Season with salt and pepper, to taste, then remove the pan from heat. (NOTE: If you don't have an oven-proof pan, transfer mixture to an 8x8-inch baking dish.)
- Sprinkle cheese over top. Bake in the middle of the oven until cheese melts, 3-4 min.



Warm tortillas and make salad

- Meanwhile, wrap tortillas in foil, then place in the **top** of the oven until warm, 4-5 min.
- Peel, pit, then cut **avocado** into ½-inch pieces.
- Whisk together vinegar, ¼ tsp (½ tsp) sugar and 1 tbsp (2 tbsp) oil in a large bowl.
- Add avocado, spring mix and half the cilantro.
- Season with salt and pepper, then toss to combine



Finish and serve

- When **cheese** is melted, carefully remove the pan from oven and crumble **bacon** over top.
- Sprinkle with remaining cilantro.
- Serve tortillas, bison-cheese mixture and avocado salad family-style.

Dinner Solved!