



Bison and Ricotta Meatballs

with Fresh Linguine

Discovery Special 35 Minutes



Lean Ground Bison



Fresh Linguine



Ricotta Cheese



Crushed Tomatoes with Garlic and Onion



Italian Seasoning



Sweet Bell Pepper



Onion, chopped



Parmesan Cheese, shredded



Garlic Puree



Ciabatta Roll



Italian Breadcrumbs



Tomato Sauce Base



Basil

HELLO RICOTTA

This versatile soft cheese can be used for savoury and sweet applications!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

Bust out

Baking sheet, colander, measuring spoons, silicone brush, large bowl, small bowl, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Lean Ground Bison	250 g	500 g
Fresh Linguine	227 g	454 g
Ricotta Cheese	100 g	200 g
Crushed Tomatoes with Garlic and Onion	370 ml	740 ml
Italian Seasoning	2 tbsp	4 tbsp
Sweet Bell Pepper	160 g	320 g
Onion, chopped	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
Garlic Puree	1 tbsp	2 tbsp
Ciabatta Roll	2	4
Italian Breadcrumbs	¼ cup	½ cup
Tomato Sauce Base	2 tbsp	4 tbsp
Basil	7 g	14 g
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°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.

Contact

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1 Prep

- Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, core, then cut **pepper** into ¼-inch pieces.
- Halve **ciabatta**.



4 Finish meatballs and sauce

- Add **crushed tomatoes**, **1 cup water** (dbl for 4 ppl), **tomato sauce base**, **remaining Italian Seasoning** and **½ tsp sugar** (dbl for 4 ppl) to the pan with **meatballs**. Season with **salt and pepper**.
- Cook, stirring often, until **sauce** thickens slightly and **meatballs** are cooked through, 4-5 min.**



2 Form meatballs

- Add **bison**, **breadcrumbs**, **ricotta**, **half the garlic puree**, **half the Italian Seasoning** and **¼ tsp salt** (dbl for 4 ppl) to a large bowl. Season with **pepper**, then combine.
- Roll **mixture** into **12 equal-sized meatballs** (24 for 4 ppl).



5 Cook linguine and broil ciabatta

- Meanwhile, add **linguine** to the **boiling water**. Cook, stirring occasionally, until tender, 2-3 min.
- Drain and return **linguine** to the same pot, off heat.
- Add **2 tbsp butter** (dbl for 4 ppl) to the pot, then toss to coat.
- While **linguine** cooks, stir together **remaining garlic puree** and **1 tsp oil** (dbl for 4 ppl) in a small bowl.
- Add **ciabatta** to an unlined baking sheet, cut-side up, then brush with **garlic oil**.
- Broil **ciabatta** in the **middle** of the oven until toasted, 3-4 min. (**TIP**: Keep an eye on them so they don't burn!)



3 Pan-fry meatballs and veggies

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **meatballs**. (**NOTE**: Don't overcrowd the pan; pan-fry meatballs in 2 batches if needed, using 1 tbsp oil per batch.)
- Pan-fry, turning **meatballs** often, until golden-brown on all sides, 2-3 min. (**NOTE**: Meatballs will finish cooking in step 4.)
- Add **onions** and **peppers**. Cook, stirring often, until **veggies** soften, 2-3 min.



6 Finish and serve

- Divide **linguine** between plates, then top with **sauce** and **bison meatballs**.
- Sprinkle with **Parmesan**. Tear **basil** over top.
- Serve **garlic ciabatta** on the side.

Dinner Solved!