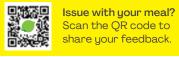


Bison and Wild Mushroom Pizza

with Walnuts and Pesto

Bison Special

30 Minutes







Lean Ground Bison





Basil Pesto

Mushrooms

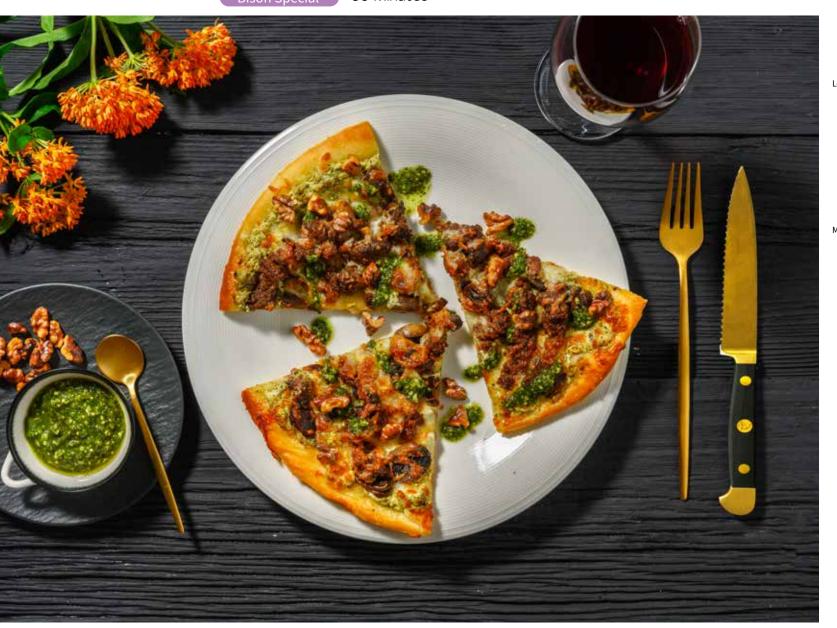


Mozzarella Cheese, shredded

Walnuts, chopped



Cream Cheese



HELLO BISON

Start here

- Before starting, remove pizza dough from fridge and rest in a warm spot for 20 min.
- Remove cream cheese from fridge to soften at room temperature.
- Preheat the oven to 475°F.

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

Bust out

Baking sheet, small non-stick pan, parchment paper, measuring spoons, small bowl, large non-stick pan

Ingredients

_		
	2 Person	4 Person
Lean Ground Bison	250 g	500 g
Pizza Dough	340 g	680 g
Mushrooms	113 g	227 g
Basil Pesto	1/4 cup	½ cup
Mozzarella Cheese, shredded	¾ cup	1½ cups
Walnuts, chopped	28 g	56 g
Cream Cheese	2	4
All-Purpose Flour*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

^{*} Pantry items

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.



Stretch dough and prep

- Sprinkle both sides of dough with flour.
- Stretch into a rough oval shape on a parchment-lined baking sheet. (NOTE: For 4 ppl, use 2 parchment-lined baking sheets.)
- Let **dough** rest in a warm place, 8-10 min.
- While **dough** rests, mix together **cream cheese** and **half the pesto** in a small bowl.
- Thinly slice mushrooms.



Cook bison and mushrooms

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **bison** and **mushrooms**. Cook, breaking up **bison** into smaller pieces, until no pink remains, 4-5 min.**
- · Carefully drain and discard excess fat.
- Season with salt and pepper.



Bake pizza

- With floured hands, stretch **dough** again into a large oval shape. (NOTE: The dough should now hold its shape.)
- Spread cream cheese-pesto mixture over dough.
- Top with bison mixture then mozzarella.
- Bake **pizza** in the **middle** of the oven until golden-brown and crisp, 14-18 min. (NOTE: For 4 ppl, bake pizzas in the middle and top of the oven, rotating sheets halfway through.)



Toast walnuts

- Meanwhile, roughly chop walnuts.
- Heat a small non-stick pan over mediumhigh heat.
- When hot, add **walnuts** to the dry pan. Toast, stirring often, until golden, 3-4 min. (TIP: Keep your eye on them so they don't burn!)



• When **pizza** is done, let sit for 2-3 min.

- Cut **pizza** into slices, then drizzle **remaining pesto** over top.
- Sprinkle toasted walnuts over top.

Dinner Solved!



Issue with your meal? Scan the QR code to share your feedback.

^{**} Cook to a minimum internal temperature of 74°C/165°F.