



# Bison and Wild Mushroom Pizza

with Walnuts and Pesto

Bison Special 30 Minutes



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Lean Ground Bison



Pizza Dough



Mushrooms



Basil Pesto



Mozzarella Cheese,  
shredded



Walnuts, chopped



Cream Cheese

HELLO BISON

*Though similar in taste, this flavourful cut of meat is leaner than beef!*

## 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	¼ cup	½ cup
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Walnuts, chopped	28 g	56 g
Cream Cheese	2	4
All-Purpose Flour*	1 tbsp	2 tbsp
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.*



### 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**.



### Toast walnuts

- Meanwhile, roughly chop **walnuts**.
- Heat a small non-stick pan over medium-high 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!)



### 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**.



### Finish and serve

- 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.



### 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.)



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## Dinner Solved!