

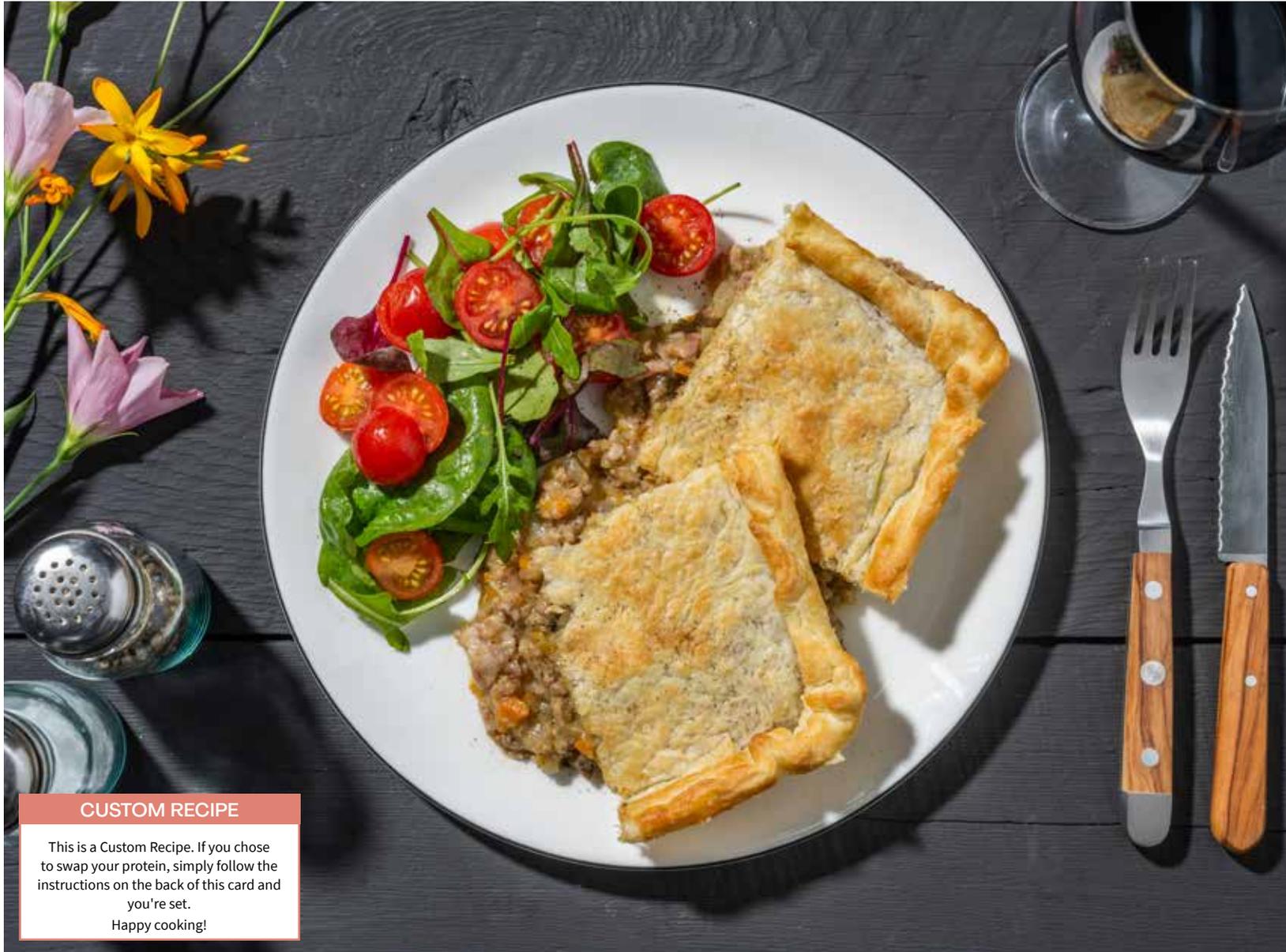


# Bison, Mushroom and Bacon Pie with Spring Salad

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.

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## 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**\*\*

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## 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!