



Bison Pastry Pie

with Balsamic-Dressed Grape Salad

Discovery Special 40 Minutes



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Lean Ground Bison



Puff Pastry



Mirepoix



Arugula and Spinach
Mix



Tomato Sauce Base



Beef Stock Powder



Green Peas



All-Purpose Flour



Balsamic Vinegar



Red Grapes



Thyme



Seed Blend

HELLO BISON

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

Start here

- Due to the nature of puff pastry, please follow these guidelines: Store in the freezer. Thaw in the refrigerator for 8-12 hours before use.
- 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

Medium bowl, measuring spoons, silicone brush, large bowl, small bowl, measuring cups, whisk, large non-stick pan, 8x8-inch baking dish

Ingredients

	2 Person	4 Person
Lean Ground Bison	250 g	500 g
Puff Pastry	340 g	340 g
Mirepoix	113 g	227 g
Arugula and Spinach Mix	56 g	113 g
Tomato Sauce Base	2 tbsp	4 tbsp
Beef Stock Powder	1 tbsp	2 tbsp
Green Peas	56 g	113 g
All-Purpose Flour	1 tbsp	2 tbsp
Balsamic Vinegar	1 tbsp	2 tbsp
Red Grapes	85 g	170 g
Thyme	7 g	7 g
Seed Blend	28 g	28 g
Sugar*	¾ tsp	¾ tsp
Unsalted Butter*	2 tbsp	4 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.



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Prep

- Add **1 tbsp** (2 tbsp) **butter** to a large non-stick pan. Melt over medium-high heat.
- While **butter** melts, strip **2 tsp** (4 tsp) **thyme leaves** from stems, then finely chop.
- Transfer **melted butter** to a small bowl. Set aside.



Assemble pie

- Transfer **bison filling** to an 8x8-inch baking dish (use same for 4 ppl).
- Unroll **puff pastry** and discard the wax paper. (**TIP:** If pastry is too sticky, rub a little oil on your hands.)
- Lay **puff pastry** over **top of filling**, then crimp edges of **puff pastry** to the side of the baking dish.
- Brush **pastry top** with **melted butter**, then sprinkle **remaining thyme** and a **pinch of salt** over top.
- Using a knife, make three small slits into **top of pastry**.



Start filling

- Return the same pan to medium-high.
- Add **1 tbsp** (2 tbsp) **butter**, then **mirepoix**. Season with **salt** and **pepper**. Cook, stirring occasionally, until **veggies** soften slightly, 2-3 min.
- Add **half the thyme**. Cook, stirring often, until fragrant, 30 sec.



Bake pie and make vinaigrette

- Place dish on a baking sheet. Bake in the **middle** of the oven, rotating the dish halfway through, until **pastry** is golden-brown and flaky, 20-25 min.
- Meanwhile, halve **grapes**.
- Add **remaining vinegar**, **1/8 tsp** (1/4 tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, to taste, then whisk to combine.



Finish filling

- Add **bison** to the pan with **veggies**. Cook, breaking up **bison** into smaller pieces, until no pink remains, 4-5 min. ** Season with **pepper**.
- Add **tomato sauce base**, **stock powder**, **flour**, **1 tsp** (2 tsp) **vinegar** and **1/4 tsp** (1/2 tsp) **sugar**. Cook, stirring constantly, until **mixture** is coated, 1 min.
- Stir in **peas** and **3/4 cup** (1 1/2 cups) **water**. Bring to a simmer.
- Once simmering, cook, stirring often, until **sauce** thickens slightly, 1-2 min. Season with **salt** and **pepper**, to taste.



Finish and serve

- Allow **pie** to cool for 3-5 min before serving.
- Meanwhile, add **grapes** and **arugula and spinach mix** to the bowl with **vinaigrette**, then toss to combine. Sprinkle **seed blend** over **salad**.
- Divide **pie** between plates.
- Serve **salad** alongside.

Dinner Solved!