

# Bison Pastry Pie

with Balsamic-Dressed Grape Salad

Discovery Special 40 Minutes









Lean Ground Bison

**Puff Pastry** 





Mirepoix

Arugula and Spinach





**Tomato Sauce Base** 

Beef Stock Powder







**Green Peas** 

All-Purpose Flour



Balsamic Vinegar





**Red Grapes** 



Thyme

Seed Blend

**HELLO BISON** 

# 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	1 tbsp	(2 tbsp)	oil
within steps	2 person	4 person	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*	% 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.



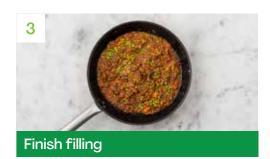
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- Add **1 tbsp** (2 tbsp) **butter** to a large nonstick pan. Melt over medium-high heat.
- While **butter** melts, strip **2 tsp** (4 tsp) **thyme leaves** from stems, then finely chop.
- Transfer **melted butter** to a small bowl. Set aside.



- 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.



- 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 ¼ tsp (½ tsp) sugar. Cook, stirring constantly, until mixture is coated, 1 min.
- Stir in **peas** and 34 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.



#### 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.



### 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 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!**