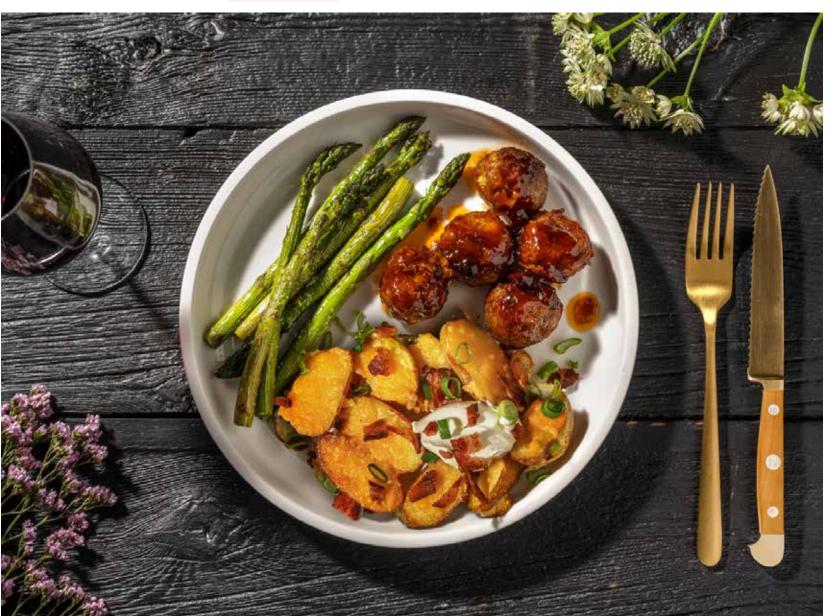


# **Glazed Bison Meatballs**

with Mini Loaded Baked Potatoes

Discovery Special 35 Minutes







**Bacon Strips** 

Lean Ground Bison





Italian Breadcrumbs

Yellow Potato





Green Onion

Asparagus



Cheddar Cheese, shredded



**BBQ Sauce** 



Sour Cream

Apricot Spread



Garlic Puree



Seasoned Salt

# Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps

4 person



Bust out

3 Baking sheets, measuring spoons, large bowl, parchment paper, small bowl, large non-stick pan, paper towels, tongs

# Ingrediente

ingi edients		
	2 Person	4 Person
Lean Ground Bison	250 g	500 g
Bacon Strips	100 g	200 g
Yellow Potato	400 g	800 g
Italian Breadcrumbs	1/4 cup	½ cup
Asparagus	227 g	454 g
Green Onion	2	4
Cheddar Cheese, shredded	½ cup	1 cup
Sour Cream	6 tbsp	12 tbsp
BBQ Sauce	4 tbsp	8 tbsp
Apricot Spread	2 tbsp	4 tbsp
Garlic Puree	1 tbsp	2 tbsp
Seasoned Salt	½ tbsp	1 tbsp
Oil*		
Salt and Pepper*		

- \* Pantry items
- \*\* Cook bison to a minimum internal temperature of 74°C/165°F and pork to a minimum internal of 71°C/160°F, as size may vary.

### 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.

#### Contact

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#### Bake potatoes

- Halve potatoes.
- Add potatoes, half the seasoned salt and 1 **tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **pepper**, then toss to coat. Arrange **potatoes** in a single layer, cut-side down.
- Bake potatoes in the middle of the oven until golden and tender, 22-24 min.
- When **potatoes** are tender, carefully remove the baking sheet from the oven. Flip **potatoes**, then push them towards the middle of the baking sheet. Sprinkle cheese over top.
- Continue to bake **potatoes** in the **middle** of the oven until cheese melts, 3-4 min.



#### Cook bacon

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, cut bacon strips in half, crosswise. (TIP: Use kitchen shears to cut bacon with ease!)
- When the pan is hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min.\*\*
- Remove the pan from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside. (TIP: Carefully transfer bacon fat to a heat-safe bowl and save for another use!)
- Carefully wipe the pan clean.



# Prep and form meatballs

- Meanwhile, thinly slice green onions, keeping white and green parts separate.
- Trim and discard bottom 1-inch from asparagus.
- · Combine BBQ sauce, apricot spread, half the garlic puree and 2 tbsp (4 tbsp) water in a small bowl.
- Add bison, breadcrumbs, green onion whites, remaining garlic puree and remaining seasoned salt to a large bowl. (TIP: If you prefer a more tender meatball, add an egg to the mixture!) Season with **pepper**, then combine.
- Roll mixture into 10 equal-sized meatballs (20 meatballs for 4 ppl).



# Bake meatballs and asparagus

- Arrange meatballs on another parchmentlined baking sheet.
- Bake meatballs in the top of the oven until cooked through, 10-12 min.\*\*
- Meanwhile, add asparagus and 1/2 tbsp (1 tbsp) oil to an unlined baking sheet. Season with salt and pepper, then toss to coat.
- Bake **asparagus** in the **bottom** of the oven until tender-crisp, 9-12 min.



## Glaze meatballs

· When meatballs are done, add meatballs and **BBO** sauce mixture to the same pan. Reheat over medium. Gently toss until glaze is warmed through and **meatballs** are coated, 1 min.



#### Finish and serve

- Divide potatoes, asparagus and meatballs between plates.
- Spoon any remaining sauce in the pan over meatballs.
- Dollop sour cream over potatoes, then crumble bacon and sprinkle remaining green onions over top.

# **Dinner Solved!**