



Glazed Bison Meatballs

with Loaded Mini Baked Potatoes

Discovery Special 35 Minutes



Lean Ground Bison
250 g | 500 g



Bacon Strips
100 g | 200 g



Yellow Potato
400 g | 800 g



Italian Breadcrumbs
1/4 cup | 1/2 cup



Broccoli, florets
227 g | 454 g



Green Onion
2 | 4



Cheddar Cheese, shredded
1/2 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



Zesty Garlic Blend
1 tbsp | 2 tbsp

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.

1



Bake potatoes

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

- Halve **potatoes**.
- Add **potatoes**, **half the Zesty Garlic Blend** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Arrange **potatoes** in a single layer, cut-side down. Bake 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, then push **potatoes** towards the middle of the baking sheet. Sprinkle **cheese** over top.
- Continue to bake in the **middle** of the oven until **cheese** melts, 3-4 min.

2



Prep and form meatballs

- Meanwhile, thinly slice **green onions**, keeping **white** and **green parts** separate.
- Cut **broccoli** into bite-sized pieces.
- Combine **BBQ sauce**, **apricot spread**, **half the garlic puree** and **3 tbsp** (½ cup) **water** in a small bowl.
- Add **bison**, **breadcrumbs**, **green onion whites**, **remaining garlic puree** and **remaining Zesty Garlic Blend** and **½ tsp** (¼ tsp) **salt** to a large bowl. (**TIP:** If you prefer a more tender meatball, add an egg to mixture!)
- Season with **pepper**, then combine.
- Roll into **10 equal-sized meatballs** (20 meatballs for 4 ppl).

3



Cook bacon

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, halve **bacon strips** 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.

4



Bake meatballs and broccoli

- Arrange **meatballs** on another parchment-lined baking sheet. Bake in the **top** of the oven until cooked through, 10-12 min. ******
- Meanwhile, add **broccoli**, **1 tbsp** (2 tbsp) **water** and **½ tbsp** (1 tbsp) **oil** to an unlined baking sheet.
- Season with **salt** and **pepper**, then toss to coat. Bake in the **bottom** of the oven until tender-crisp, 9-12 min.

5



Glaze meatballs

- When **meatballs** are done, add to the same pan along with **BBQ-apricot glaze**.
- Reheat pan over medium.
- Gently toss until **glaze** is warmed through and **meatballs** are coated, 1 min.

6



Finish and serve

- Divide **loaded potatoes**, **broccoli** and **glazed bison 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.

** Cook bison and bacon to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively.



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