

Glazed Bison Meatballs

with Loaded Mini Baked Potatoes

Discovery Special

35 Minutes





Lean Ground Bison



250 g | 500 g





Yellow Potato



Breadcrumbs

400 g | 800 g



Broccoli, florets



Green Onion 227 g | 454 g 2 | 4



Cheddar Cheese, shredded



1/2 cup | 1 cup

Sour Cream 6 tbsp | 12 tbsp







Apricot Spread 2 tbsp | 4 tbsp



Garlic Puree



1 tbsp | 2 tbsp



Allengens 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.

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



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.



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
 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).



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.



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.



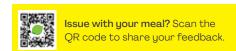
Glaze meatballs

- 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.



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.



Measurements

within steps

1 tbsp

(2 tbsp)

oil