



Middle Eastern-Inspired Bison Calzones

with Tomato Salad

Discovery Special

Spicy

35 Minutes



Lean Ground
Bison
150 g | 330 g



Pizza Dough
170 g | 360 g



Middle Eastern
Seasoning
10 g | 20 g



Garlic Puree
10 g | 20 g



Tomato Sauce
Base
20 g | 40 g



Hot Pepper
1 | 2



Feta Cheese,
crumbled
100 g | 200 g



Mayonnaise
40 g | 80 g



Baby Tomatoes
56 g | 113 g



Arugula and
Spinach Mix
56 g | 113 g



All-Purpose Flour
10 g | 20 g



White Wine
Vinegar
10 g | 20 g

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.

Pantry items | Oil, salt, pepper, sugar

Cooking utensils | Baking sheet, measuring spoons, silicone brush, large bowl, parchment paper, small bowl, whisk, large non-stick pan

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

1



Stretch dough

- Before starting, remove pizza dough from the fridge and rest in a warm spot for 20 min.
- Preheat the oven to 475°F.
- Wash and dry all produce.

- Reserve **1 tsp** (2 tsp) **flour** for step 3.
- Sprinkle both sides of **dough** with **remaining flour**. With floured hands, divide **dough** into **2 equal pieces** (4 pieces for 4 ppl) on a well-floured surface.
- Stretch **each piece of dough** into a 5x8-inch round or oval shape.
- Set aside to rest on a parchment-lined baking sheet, 8-10 min. (**NOTE:** For 4 ppl, use 2 baking sheets.)

2



Prep hot pepper

- Meanwhile, core, then cut **hot pepper** into ¼-inch pieces, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping hot peppers!)

3



Cook bison filling

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **bison** and **hot peppers**. Season with **salt** and **pepper**.
- Cook, breaking up **bison** into smaller pieces, until no pink remains, 4-5 min.**
- Carefully drain and discard excess fat.
- Add **tomato sauce base** and **Middle Eastern Seasoning** to the pan.
- Cook, stirring often, until **bison** and **hot peppers** are coated, 2-3 min.

4



Assemble and bake calzones

- With floured hands, stretch **dough** again into large oval shapes. (**NOTE:** The dough should now hold its shape.)
- Spread **bison filling** across the bottom half of **each piece of dough**. Sprinkle **feta** over top.
- Fold the top half of **dough** over **filling**, then crimp **edges** to seal. Brush **1 tsp oil** over **each calzone**.
- Using a knife, make one small slit in the top of **each calzone**.
- Bake in the **middle** of the oven until golden-brown, 12-15 min. (**NOTE:** For 4 ppl, bake in the middle and top of the oven, rotating sheets halfway through.)

5



Prep and assemble salad

- Halve **tomatoes**.
- Add **vinegar**, **1 tbsp** (2 tbsp) **oil** and **¼ tsp** (½ tsp) **sugar** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **arugula spinach mix** and **tomatoes**, then toss to combine.

6



Finish and serve

- Stir together **mayo** and **garlic puree** in a small bowl. Season with **salt** and **pepper**, to taste.
- Allow **calzones** to cool slightly before serving, 3-4 min.
- Divide **calzones** and **salad** between plates.
- Serve **garlic mayo** on the side for dipping.

** Cook to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.