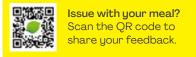


# Samosa-Inspired Bison Meat Pies

with Mango Chutney Sauce

Discovery Special 45 Minutes







Lean Ground Bison





Green Peas

Shallot





Tikka Sauce

Puff Pastry







White Wine Vinegar







**Baby Tomatoes** 

Salad Topping Mix

**Baby Spinach** 



Mango Chutney



# 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
- Wash and dry all produce.
- · Keep puff pastry in the fridge until step 3.

Measurements 1 tbsp. (2 tbsp) oil within steps Ingredient 4 person

#### **Bust out**

Baking sheet, measuring spoons, large bowl, parchment paper, small bowl, whisk, large non-stick pan

# Ingredients

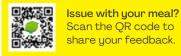
	2 Person	4 Person
Lean Ground Bison	250 g	500 g
Ground Beef	250 g	500 g
Green Peas	56 g	113 g
Shallot	1	2
Tikka Sauce	½ cup	1 cup
Puff Pastry	340 g	680 g
White Wine Vinegar	1 tbsp	2 tbsp
Baby Tomatoes	113 g	227 g
Salad Topping Mix	28 g	56 g
Baby Spinach	56 g	113 g
Mango Chutney	4 tbsp	8 tbsp
Unsalted Butter*	1 tbsp	2 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.





# Cook bison filling

- · Heat a large non-stick pan over mediumhigh heat.
- Meanwhile, peel, then cut shallot into 1/4-inch pieces.
- When hot, add 1 tbsp (2 tbsp) butter, then swirl the pan until melted.
- Add bison and shallots. Cook, breaking up bison into smaller pieces, until no pink remains, 4-5 min.\*\*
- Add **peas** and **tikka sauce**. Cook, stirring often, until sauce thickens slightly, 1-2 min. Season with **salt** and **pepper**, to taste.
- Spread **filling** on a plate. Set aside in the fridge to cool slightly.

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **bison**.



### Bake pies

- Transfer pies to a parchment-lined baking sheet, placing them 1 inch apart.
- · Using a knife, make 1 small slit in the top of each pastry.
- Bake in the **middle** of the oven, rotating sheet halfway through, until golden-brown, 20-24 min. (NOTE: For 4 ppl, repeat the same steps with the remaining puff pastry.)



### Prep

- Halve tomatoes.
- Add half the vinegar, 1 tsp (2 tsp) mango chutney and 1 tbsp (2 tbsp) oil to a large bowl. Season with **salt** and **pepper**, then whisk to combine. (NOTE: This is your vinaigrette.)
- Combine remaining mango chutney, remaining vinegar and 2 tsp (4 tsp) water in a small bowl. Season with salt, then stir to combine. (NOTE: This is your mango chutney sauce.)



# Assemble pies

- Remove **puff pastry** from the fridge.(NOTE: For 4 ppl, keep the other puff pastry in the fridge.)
- Unroll **puff pastry**, discarding the wax paper. (TIP: If puff pastry is too sticky to work with, rub your hands with a little oil.)
- Diagonally cut **pastry** into quarters to create 4 triangles.
- Divide filling over half of each pastry triangle, leaving a ½-inch border.
- Working with one pastry triangle at a time, fold pastry over filling to line up the edges.
- Crimp the **edges** with a fork or your fingers to seal.



### Finish salad

• When hand pies are done, add tomatoes, salad topping mix and spinach to the bowl with **vinaigrette**, then toss to combine.



#### Finish and serve

- Divide salad and meat pies between plates.
- Serve mango chutney sauce on the side for dipping.

Dinner Solved!