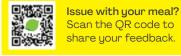


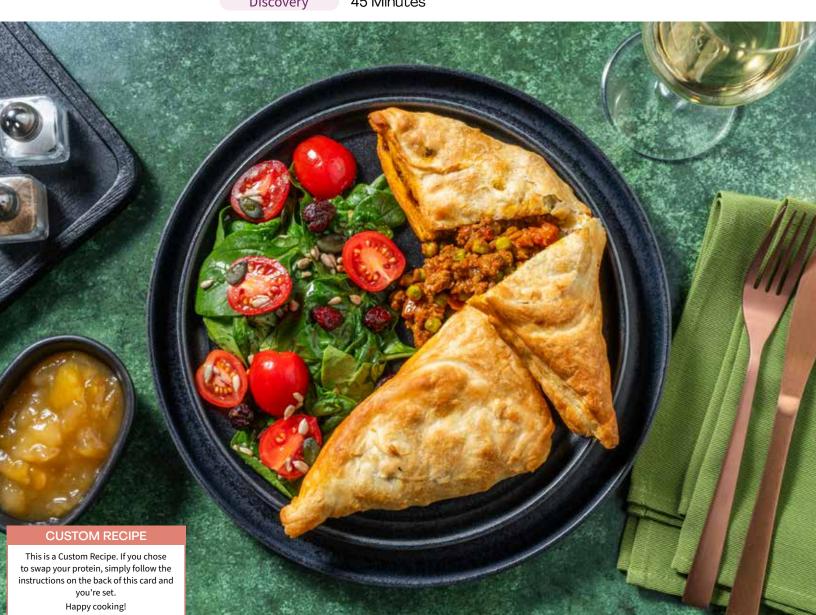
Samosa-Inspired Bison Meat Pies

with Mango Chutney Sauce

Discovery

45 Minutes









Lean Ground Bison





Green Peas



Puff Pastry



Tikka Sauce



White Wine Vinegar



Baby Spinach

Baby Tomatoes





Salad Topping Mix



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

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 bison and beef 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. (NOTE: For 4 ppl, repeat the same steps with the remaining puff pastry.)
- Using a knife, make 1 small slit in tops of pastry on each pie.
- Bake in the **middle** of the oven, rotating sheet halfway through, until golden-brown, 20-24 min.



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 to 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 edges.
- Crimp **edges** with a fork or your fingers to



Finish salad

 When 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 samosa-inspired meat pies between plates.
- Serve mango chutney sauce on the side for dipping.

Dinner Solved!