



Sugar Shack Bison Meatball Poutine

with Maple Gravy and Side Salad

Sugar Shack

40 Minutes



Lean Ground Bison
250 g | 500 g



Bacon Strips
100 g | 200 g



Russet Potato
2 | 4



Chives
7 g | 14 g



Cheese Curds
56 g | 113 g



Crispy Shallots
28 g | 56 g



Gravy Spice Blend
2 tbsp | 4 tbsp



Beef Broth Concentrate
2 | 4



Maple Syrup
2 tbsp | 4 tbsp



Arugula and Spinach Mix
56 g | 113 g



White Wine Vinegar
1 tbsp | 2 tbsp



Baby Tomatoes
113 g | 227 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 | Milk, unsalted butter, sugar, oil, salt, pepper

Cooking utensils | 2 Baking sheets, measuring spoons, rolling pin, aluminum foil, 2 large bowls, parchment paper, small bowl, whisk, large non-stick pan, paper towels

Measurements
within steps

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

1



Roast potato wedges

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

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)
- When **wedges** are almost done, sprinkle **cheese curds** over top and continue to roast until **cheese** begins to melt and wedges are fully tender, 2-3 min. done, sprinkle **cheese curds** over top and continue to roast until **cheese** begins to melt and **wedges** are fully tender, 2-3 min.

2



Prep

- Meanwhile, finely chop **chives**.
- Reserve **half the crispy shallots** in a small bowl to use in step 6.
- Using a rolling pin or a heavy-bottomed pan, crush **remaining crispy shallots** in their package until broken into fine crumbs.
- Line another baking sheet with foil.

3



Form and roast meatballs

- Add **bison, crispy shallot crumbs, half the chives, 2 tbsp** (4 tbsp) **milk** and ¼ **tsp** (½ **tsp**) **salt** to a large bowl. Season with **pepper**, then combine.
- Roll mixture into 8 equal-sized **meatballs** (16 for 4 ppl).
- Arrange **meatballs** on the prepared baking sheet.
- Roast in the **top** of the oven until golden-brown and cooked through, 12-14 min.**

4



Cook bacon

- Meanwhile, halve **tomatoes**.
- Heat a large non-stick pan over medium heat.
- While the pan heats, pat **bacon** dry with paper towels, then cut into ¼-inch pieces on a separate cutting board.
- When the pan is hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.**
- Remove from heat. Carefully drain and discard excess fat, then add **half the maple syrup** to the pan. Stir to combine.
- Transfer **bacon** to a plate, then cover to keep warm.
- Carefully rinse and wipe the pan clean.

5



Make gravy

- Reheat the same pan over medium-high.
- When hot, add **2 tbsp** (4 **tbsp**) **butter**, then swirl the pan until melted, 30 sec.
- Sprinkle **Gravy Spice Blend** over **butter**. Cook, stirring often, until fragrant, 1 min.
- Add **broth concentrate, remaining maple syrup** and **1 cup** (2 **cups**) **water**. Simmer, whisking occasionally, until **gravy** is smooth and thickens slightly, 2-3 min. Season with **salt** and **pepper**.
- Remove from heat. Add **meatballs**, then stir to coat

6



Make salad and serve

- Whisk together **vinegar, 1 tsp** (2 **tsp**) **sugar** and **1 tbsp** (2 **tbsp**) **oil** in another large bowl. Season with **salt** and **pepper**.
- Add **tomatoes** and **arugula and spinach mix**, then toss to coat.
- Divide **potato wedges** between bowls. Top with **meatballs**.
- Spoon **gravy** over top. Sprinkle with **remaining chives** and **reserved crispy shallots**.
- Serve **salad** alongside.
- Crumble **maple bacon** over **salad** and **poutine**.

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



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