

Sugar Shack Bison Meatball Poutine

with Maple Gravy and Side Salad

Sugar Shack

40 Minutes





Lean Ground Bison



250 g | 500 g







Russet Potato 2 | 4





Cheese Curds 56 g | 113 g



28 g | 56 g



Gravy Spice Blend



2 tbsp | 4 tbsp





Maple Syrup



2 tbsp | 4 tbsp

Arugula and Spinach Mix 56 g | 113 g





Vinegar



1 tbsp | 2 tbsp 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. 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



Roast potato wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut potatoes into 1/2-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.



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.



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.**



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.



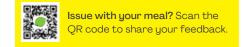
Make gravy

- 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



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.



Measurements

within steps

1 tbsp

(2 tbsp)

oil

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