



Tex-Mex Bison and Bacon Tacos

with Pickled Jalapeños

Discovery Special












Spicy

35 Minutes



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-  Lean Ground Bison
-  Ground Beef
-  Bacon Strips
-  Flour Tortillas
-  Corn Kernels
-  Jalapeño
-  Mexican Seasoning
-  Guacamole
-  White Wine Vinegar
-  Green Onion
-  Baby Tomatoes
-  Shallot
-  Lime

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO BISON

Though similar in taste, this flavourful cut of meat is leaner than beef!

Start here

Before starting, wash and dry all produce.

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

Bust out

Medium bowl, measuring spoons, slotted spoon, zester, 2 small pots, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Lean Ground Bison	250 g	500 g
Ground Beef	250 g	500 g
Bacon Strips	100 g	200 g
Flour Tortillas	6	12
Corn Kernels	113 g	227 g
Jalapeño 🌶️	1	2
Mexican Seasoning	2 tbsp	4 tbsp
Guacamole	6 tbsp	12 tbsp
White Wine Vinegar	2 tbsp	4 tbsp
Green Onion	2	4
Baby Tomatoes	113 g	227 g
Shallot	50 g	100 g
Lime	1	1
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook bison and beef to a minimum internal temperature of 74°C/165°F. Cook bacon to a minimum internal temperature of 71°C/160°F, as size may vary.

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.

1



Pickle jalapeños

- Thinly slice **jalapeño** into rounds, removing seeds for less heat. (TIP: We suggest using gloves when prepping jalapeños!)
- Add **jalapeños, vinegar, 2 tbsp (4 tbsp) water** and **1 tsp (2 tsp) sugar** to a small pot. Season with **salt**. Bring to a simmer over medium-high heat.
- Once simmering, cook, stirring often, until **sugar** dissolves, 1-2 min.
- Remove the pot from heat. Transfer **jalapeños, including liquid**, to a medium bowl. Place in the fridge to cool.

4



Cook corn and warm tortillas

- Meanwhile, heat another small pot over medium heat.
- When hot, add **corn, remaining lime zest, remaining green onions** and **1 tbsp (2 tbsp) butter**. Cook stirring often until **corn** is warmed through, 5-6 min. Season with **salt** and **pepper**. Set aside.
- Wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min. (TIP: You can skip this step if you don't want to warm the tortillas!)

2



Prep and mix salsa

- Peel, then finely chop **shallot**.
- Quarter **tomatoes**.
- Thinly slice **green onions**.
- Zest, then juice **half the lime** (whole lime for 4 ppl). Cut **any remaining lime** into wedges.
- Add **tomatoes, shallots, half the lime zest, half the green onions, 2 tsp (4 tsp) lime juice** and **1 tbsp (2 tbsp) oil** to a small bowl. Season with **salt** and **pepper**, then stir to combine.

5



Cook bison

- Heat the pan with **reserved bacon fat** over medium-high.
- When hot, add **bison**. Cook, breaking up **bison** into smaller pieces, until no pink remains, 4-5 min.**
- Add **Mexican Seasoning**. Cook, stirring often, until fragrant, 1 min. Season with **salt** and **pepper**, to taste.
- Remove the pan from heat.

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

3



Cook bacon

- On a separate cutting board, cut **bacon** crosswise into ¼-inch strips.
- Heat a large non-stick pan over medium heat.
- When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.**
- Remove the pan from heat.
- Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside.
- Carefully drain and discard **all but 1 tbsp (2 tbsp) fat** from the pan.

6



Finish and serve

- Drain **pickled jalapeños** and discard liquid.
- Divide **tortillas** between plates.
- Top **tortillas** with **bison, bacon, pickled jalapeños, salsa** and **guacamole**.
- Serve **zesty buttery corn** on the side. (TIP: You can also top your tacos with corn as well!)

Dinner Solved!



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