



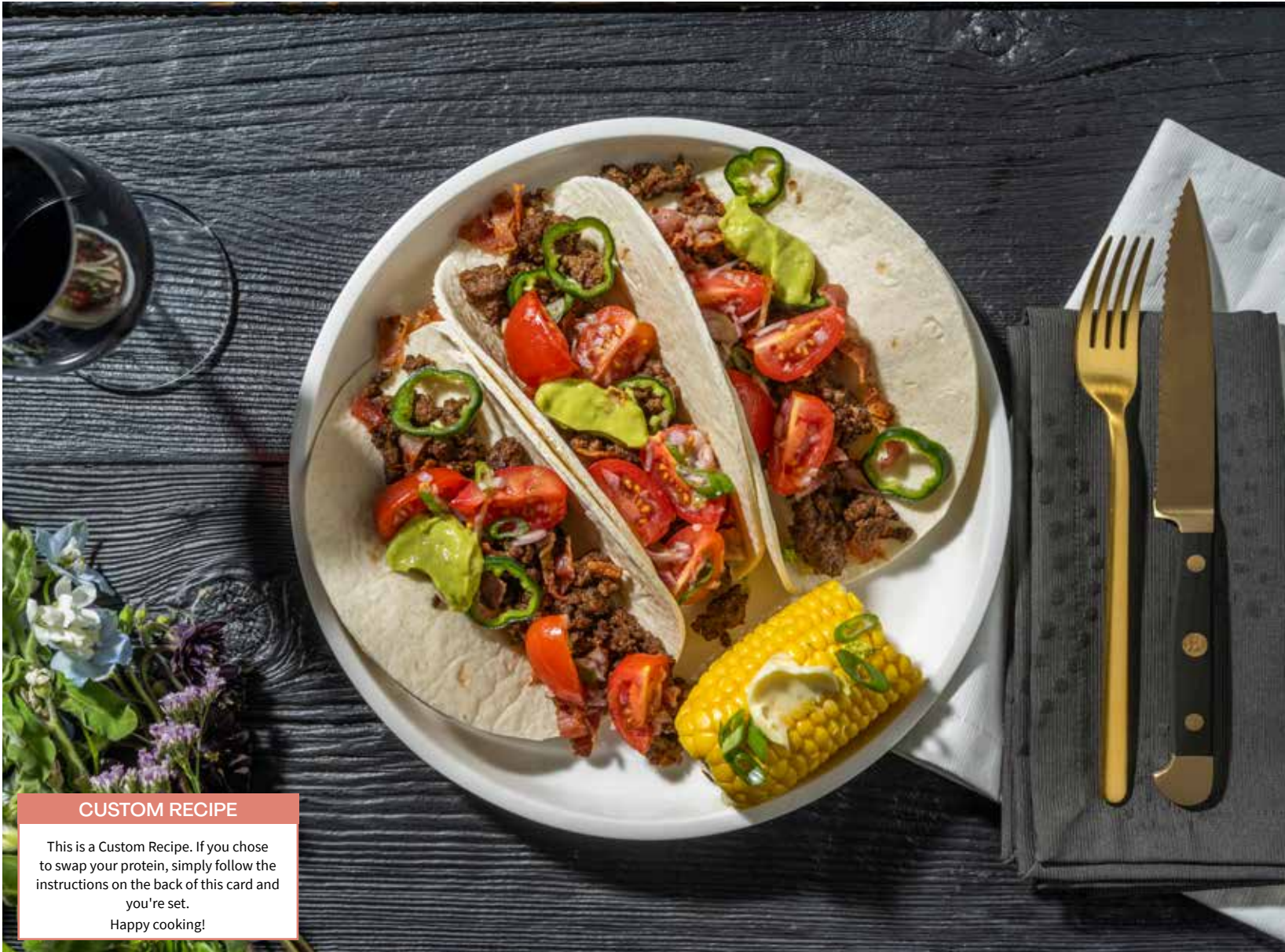
# Tex-Mex Bison and Bacon Tacos

with Pickled Jalapeños

Discovery Special 35 Minutes



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Lean Ground Bison



Ground Beef



Bacon Strips



Flour Tortillas



Corn on the Cob



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, silicone brush, slotted spoon, zester, small pot, small bowl, large pot, 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 on the Cob	1	2
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 *	½ tbsp	1 tbsp
Sugar *	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook ground 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



### Boil corn and warm tortillas

- Meanwhile, add **corn** and **enough water** to cover (by approx. 1-2 inches) to a large pot (use same for 4 ppl). Season with **salt**.
- Cover and bring to a boil over high heat, 3-4 min.
- Once boiling, remove the pot from heat and set aside, still covered.
- 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**.
- Cut **corn** in half crosswise.
- 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**, prepare and cook it in the same way the recipe instructs you to prepare and 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.
- Brush **each corn cob half** with ½ **tbsp butter** and season with **salt**.
- Divide **corn** and **tortillas** between plates.
- Top **tortillas** with **bison**, **bacon**, **pickled jalapeños**, **salsa** and **guacamole**.
- Sprinkle **remaining lime zest** and **remaining green onions** over **corn**.

## Dinner Solved!



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