

# Tex-Mex Bison and Bacon Tacos

with Pickled Jalapeños

**Discovery Special** 

35 Minutes



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Lean Ground Bison





Bacon Strips



Flour Tortillas





Corn Kernels





Mexican Seasoning



White Wine Vinegar





**Baby Tomatoes** 



Shallot

**Green Onion** 

Guacamole





### Start here

Before starting, wash and dry all produce.

Measurements, 1 tbsp., (2 tbsp), within steps

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*		

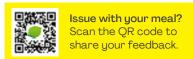
Salt and Pepper\*

- \*\* Cook bison and beef to a minimum internal temperature of  $74^{\circ}\text{C}/165^{\circ}\text{F}$ . 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 eag. fish, crustacean, shellfish, milk, mustard, peanuts, sesame, sov. sulphites, tree nuts and wheat.





#### 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.



#### 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.



#### Cook bacon

- On a separate cutting board, cut bacon crosswise into 1/4-inch strips.
- Heat a large non-stick pan over medium
- 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.



#### 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!)



- 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**.



#### 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!**