



Zesty Bison Meatballs and Pasta

with Ricotta, Garlic Bread and Fresh Salad

Discovery Special 35 Minutes



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Lean Ground Bison



Ricotta Cheese



Rigatoni



Ciabatta Roll



Mini Cucumber



Spring Mix



Parsley



Parmesan Cheese,
shredded



Crushed Tomatoes
with Garlic and
Onion



Italian Breadcrumbs



White Wine Vinegar



Zesty Garlic Blend

HELLO RICOTTA

This versatile soft cheese can be used for savoury and sweet applications!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

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

Bust out

Baking sheet, medium bowl, measuring spoons, silicone brush, 2 large bowls, small bowl, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Lean Ground Bison	250 g	500 g
Ricotta Cheese	100 g	200 g
Rigatoni	170 g	340 g
Ciabatta Roll	1	2
Mini Cucumber	132 g	264 g
Spring Mix	56 g	113 g
Parsley	7 g	14 g
Parmesan Cheese, shredded	¼ cup	½ cup
Crushed Tomatoes with Garlic and Onion	1	2
Italian Breadcrumbs	2 tbsp	4 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Zesty Garlic Blend	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Milk*	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*	1 ½ tbsp	3 tbsp
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

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.



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Cook pasta

- Add **10 cups hot water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Add **rigatoni** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **¼ cup (½ cup) pasta water**, then drain and return **rigatoni** to the same pot, off heat.



Sear meatballs and start sauce

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp (1 tbsp) oil**, then **meatballs**. Cook, turning **meatballs**, until browned on most sides, 1-2 min per side. (**Note:** It's okay if meatballs don't cook all the way through in this step!)
- Reduce heat to medium. Add **crushed tomatoes**, **1 tbsp (2 tbsp) butter** and **¼ tsp (½ tsp) sugar**. Season with **salt** and **pepper**, then stir to mix.



Prep

- Meanwhile, thinly slice **cucumbers**.
- Finely chop **parsley**.
- Add **vinegar**, **¼ tsp (½ tsp) sugar** and **1 tbsp (2 tbsp) oil** to a large bowl. Season with **salt** and **pepper**, then stir to mix. (**NOTE:** This is your dressing.)
- Melt **1 tbsp (2 tbsp) butter** in the microwave in a small bowl. Add **half the parsley** and **1 tsp (2 tsp) Zesty Garlic Blend**. Stir to mix. (**NOTE:** This is your herb butter.)
- Add **ricotta**, **half the Parmesan** and **remaining parsley** to a medium bowl. Season with **salt** and **pepper**. Stir to mix.



Finish meatballs and garlic bread

- Bring **sauce** to a simmer, then cover with a lid. Cook, stirring occasionally, until **sauce** has thickened slightly and **meatballs** are cooked through, 4-6 min.**
- While **sauce** cooks, halve **ciabatta** and place cut-side up on an unlined baking sheet.
- Brush **ciabatta** with **herb butter**.
- Broil in the **middle** of the oven until golden-brown, 1-2 min. (**TIP:** Keep your eye on ciabatta so they don't burn!)



Form meatballs

- Combine **breadcrumbs** and **1 tbsp (2 tbsp) milk** in another large bowl.
- Add **bison**, **remaining Parmesan** and **remaining Zesty Garlic Blend** to the same bowl. Season with **salt** and **pepper**. Mix to combine.
- Roll into **8 equal-sized balls** (16 meatballs for 4 ppl).



Finish and serve

- Add **cooked pasta** to the pan with **sauce and meatballs**. Stir to coat. (**TIP:** For a lighter sauce consistency, add reserved pasta water, 1-2 tbsp at a time, if desired.)
- Add **cucumber** and **spring mix** to the bowl with **dressing**. Toss to coat.
- Divide **salad**, **pasta** and **garlic bread** between plates.
- Dollop **ricotta mixture** over **pasta**.

Dinner Solved!