



Bison Meatloaves in Mushroom Cream Sauce

with Garlic Dijon Broccolini and Mash

Discovery

Bison Special

35 Minutes



Lean Ground Bison



Mushrooms



Cream Cheese



Parmesan Cheese, shredded



Garlic



Panko Breadcrumbs



Worcestershire Sauce



Russet Potato



Broccolini



Chives



Lemon



Dijon Mustard

HELLO BROCCOLINI

This tender veggie is an elegant hybrid of broccoli and gai lan!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust out

Baking sheet, colander, measuring spoons, potato masher, tongs, parchment paper, small bowl, large bowl, measuring cups, large pot, large non-stick pan

Ingredients

| | 2 Person | 4 Person |
|---------------------------|----------|----------|
| Lean Ground Bison | 250 g | 500 g |
| Mushrooms | 227 g | 454 g |
| Cream Cheese | 43 g | 86 g |
| Parmesan Cheese, shredded | ¼ cup | ½ cup |
| Garlic | 6 g | 12 g |
| Panko Breadcrumbs | ¼ cup | ½ cup |
| Worcestershire Sauce | 1 tbsp | 2 tbsp |
| Russet Potato | 460 g | 920 g |
| Broccolini | 170 g | 340 g |
| Chives | 7 g | 14 g |
| Lemon | 1 | 1 |
| Dijon Mustard | 1 tbsp | 2 tbsp |
| Milk* | ½ cup | 1 cup |
| Unsalted Butter* | 4 tbsp | 8 tbsp |
| Sugar* | | |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

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

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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Prep

Peel, then cut **potatoes** into ½-inch pieces. Trim ends off **broccolini**, then cut any larger stalks in half lengthwise, leaving thinner stalks whole. Quarter **mushrooms**. Peel, then mince or grate **garlic**. Thinly slice **chives**. Juice **half the lemon** (whole lemon for 4 ppl). Stir together **half the Dijon**, **1 tbsp water**, **½ tsp lemon juice** and a **pinch of sugar** in a small bowl (dbl all for 4 ppl). (**NOTE:** This is your Dijon sauce.)



Finish broccolini

While **meatloaves** cook, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl to melt. Add **half the garlic** and cook, stirring constantly, until fragrant, 30 sec. Add **Dijon sauce** to the pan, then bring to a simmer. Add **broccolini**, then season with **salt**. Cook, tossing to coat, until **broccolini** is warmed through, 1 min. Transfer to a plate and cover to keep warm. Carefully wipe pan clean.



Cook potatoes and broccolini

Combine **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 3 inch) in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Once boiling, add **broccolini**. Cook **broccolini** until tender-crisp, 2-4 min. Remove **broccolini** with tongs and set aside in a colander. Reduce heat to medium-high. Continue cooking, uncovered, until **potatoes** are fork-tender, 8-10 min. Drain and return **potatoes** to the same pot, off heat. Mash **2 tbsp butter** and **2 tbsp milk** (dbl both for 4 ppl) into **potatoes** until creamy.



Make sauce

Heat the same pan over medium-high. Add **1 tbsp butter** and **1 tbsp oil** (dbl both for 4 ppl), then swirl to melt **butter**. Add **mushrooms**. Cook, stirring occasionally, until golden, 4-5 min. Season with **salt** and **pepper**. Add **remaining garlic**, then cook, stirring, until fragrant, 30 sec. Reduce heat to medium. Add **½ cup milk**, **3 tbsp water** (dbl both for 4 ppl), **cream cheese** and **remaining Worcestershire sauce**. Cook, stirring constantly, until **sauce** is smooth and slightly thickened, 5-6 min. Remove pan from heat. Add **remaining Parmesan** and **¼ tsp lemon juice** (dbl for 4 ppl). Stir until smooth.



Bake meatloaves

While **potatoes** cook, combine **bison**, **panko**, **half the Worcestershire sauce**, **half the Parmesan** and **remaining Dijon** in a large bowl. Season with **pepper** and **¼ tsp salt** (dbl for 4 ppl). Divide **Bison mixture in half** (divide into four for 4 ppl), then form each portion into a 1-inch thick oval on a parchment-lined baking sheet. Bake in the **middle** of the oven, until cooked through, 12-14 min.**



Finish and serve

Divide **meatloaves**, **mashed potatoes** and **broccolini** between plates. Spoon **mushroom sauce** over **meatloaves**. Sprinkle **chives** over top.

Dinner Solved!