



Bison Pastry Pie

with Balsamic Grape Salad

Bison Special 45 Minutes



Lean Ground Bison



Puff Pastry



Mirepoix



Arugula and Spinach Mix



Tomato Sauce Base



Beef Broth Concentrate



All-Purpose Flour



Green Peas



Garlic, cloves



Balsamic Vinegar



Red Grapes



Thyme

HELLO BISON

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

Start here

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

Bust out

Baking sheet, medium bowl, measuring spoons, silicone brush, large bowl, small bowl, measuring cups, whisk, large non-stick pan, 8x8-inch baking dish

Ingredients

	2 Person	4 Person
Lean Ground Bison	250 g	500 g
Puff Pastry	340 g	680 g
Mirepoix	113 g	227 g
Arugula and Spinach Mix	56 g	113 g
Tomato Sauce Base	2 tbsp	4 tbsp
Beef Broth Concentrate	2	4
All-Purpose Flour	1 tbsp	2 tbsp
Green Peas	56 g	113 g
Garlic, cloves	1	2
Balsamic Vinegar	1 tbsp	2 tbsp
Red Grapes	85 g	170 g
Thyme	7 g	7 g
Sugar*	½ tsp	¼ tsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
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.

Contact

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Prep

Melt **1 tbsp butter** (dbl for 4 ppl) in a large non-stick pan over low heat. Meanwhile, strip **2 tsp thyme leaves** (dbl for 4 ppl) from stems, then finely chop. When **butter** is melted, transfer to a small bowl. Peel, then mince or grate **garlic**.



Assemble and bake pie

Transfer **bison filling** to an 8x8-inch baking dish (9x13 for 4 ppl). Unroll **puff pastry** and discard the wax paper. Lay **puff pastry** over top of **filling**, then crimp **pastry edges** to the sides of the baking dish. Brush **top of pastry** with **melted butter**, then sprinkle **¼ tsp salt** (dbl for 4 ppl) and **remaining thyme** over top. Using a knife, make **3 small slits** into **top of pastry** (6 slits for 4 ppl). Place **dish** on an unlined baking sheet. Bake in the **middle** of the oven, rotating **dish** halfway through, until **pastry** is golden-brown and flaky, 20-25 min.



Start filling

Heat the same pan over medium-high. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **mirepoix**. Season with **salt** and **pepper**. Cook, stirring occasionally, until **veggies** soften slightly, 2-3 min. Add **garlic, peas** and **half the thyme**. Cook, stirring often, until fragrant, 1 min. Transfer **veggies** to a medium bowl.



Make salad

Meanwhile, halve **grapes**. Add **remaining vinegar**, **¼ tsp sugar** and **1 ½ tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. When **pie** is almost done, add **grapes** and **arugula and spinach mix** to the bowl, then toss to combine.



Finish filling

Heat the same pan over medium-high. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **bison**. Cook, breaking up **bison** into smaller pieces, until no pink remains, 4-5 min.** Season with **salt** and **pepper**. Stir in **tomato sauce base** and **½ tsp vinegar** (dbl for 4 ppl). Sprinkle **flour** over top. Cook, stirring constantly, until combined, 1 min. Add **veggies** from the medium bowl, **broth concentrates** and **¾ cup water** (dbl for 4 ppl). Bring to a simmer. Once simmering, cook, stirring often, until **sauce** thickens slightly, 1-2 min. Season with **salt** and **pepper**, to taste.



Finish and serve

Allow **pie** to rest for 3-5 min. Divide **pie** between plates. Serve **salad** alongside.

Dinner Solved!