



Steakhouse-Style Bison Patties

with Creamy Mushroom Gravy and Chive Mash

Discovery Special

Spicy

35 Minutes



Lean Ground Bison



Yellow Potato



Mixed Mushrooms



Cream



Beef Broth Concentrate



Chives



Italian Breadcrumbs



Garlic, cloves



Montreal Steak Spice



Broccolini

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

2 Baking sheets, medium bowl, colander, measuring spoons, potato masher, small pot, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Lean Ground Bison	250 g	500 g
Yellow Potato	360 g	720 g
Mixed Mushrooms	200 g	400 g
Cream	237 ml	474 ml
Beef Broth Concentrate	1	2
Chives	7 g	14 g
Italian Breadcrumbs	¼ cup	½ cup
Garlic, cloves	2	4
Montreal Steak Spice 🍷	1 tbsp	2 tbsp
Broccolini	170 g	340 g
Unsalted Butter*	2 ½ tbsp	5 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.

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Cook potatoes

Cut **potatoes** into 1-inch pieces. Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min. Drain and return **potatoes** to the same pot, off heat. Cover to keep warm.



Bake broccolini

While **patties** sear, add **broccolini**, **half the remaining Montreal Steak Spice**, **1 tbsp water** and **1 tbsp oil** (dbl both for 4 ppl) to another unlined baking sheet. Bake in the **top** of the oven until tender-crisp, 8-12 min.



Prep and steep cream

While **potatoes** cook, trim ends off **broccolini**, then cut any larger stalks in half lengthwise, leaving thinner stalks whole. Thinly slice **chives**. Finely chop **mushrooms**. Peel, then mince or grate **garlic**. Add **garlic**, **half the cream** and **2 tbsp butter** (dbl for 4 ppl) to a small pot. Bring to a simmer over medium heat, stirring occasionally, until **butter** melts, 3-4 min. Remove the pot from heat. Cover and set aside.



Make mushroom gravy

Heat the same pan (from step 3) over medium. When hot, add **mushrooms** and **remaining Montreal Steak Spice**. Cook, stirring occasionally, until softened, 5-6 min. Add **remaining cream** and **broth concentrate**. Cook, stirring often, until **gravy** thickens slightly, 2-3 min. Remove the pan from heat, then season with **salt** and **pepper**, to taste. Cover to keep warm.



Form and cook patties

While **cream** steeps, combine **bison**, **breadcrumbs** and **half the Montreal Steak Spice** in a medium bowl. (**TIP:** If you prefer a firmer patty, add an egg to the mixture!) Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl). Heat a large non-stick pan over medium heat. When hot, add **½ tbsp butter** (dbl for 4 ppl), then **patties**. Sear until golden-brown, 2-3 min per side. (**NOTE:** Don't overcrowd the pan; cook patties in 2 batches if needed!) Transfer **patties** to an unlined baking sheet. Bake in the **middle** of the oven until cooked through, 6-8 min.**



Finish and serve

Roughly mash **potatoes** until slightly mashed. (**NOTE:** 'Smashed' potatoes will still have a few chunks!) Add **steeped cream** and **half the chives** to **potatoes**. Season with **salt** and **pepper**, then stir to combine. Divide **patties**, **mash** and **broccolini** between plates. Spoon **mushroom gravy** over **patties**. Sprinkle **remaining chives** over top.

Dinner Solved!