



Sugar Shack Bison Meatball Poutine

with Maple Gravy and Side Salad

Sugar Shack 40 Minutes



Lean Ground Bison



Bacon Strips



Russet Potato



Chives



Cheese Curds



Crispy Shallots



Gravy Spice Blend



Beef Broth Concentrate



Maple Syrup



Arugula and Spinach Mix



White Wine Vinegar



Baby Tomatoes



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HELLO BISON

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

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, rolling pin, aluminum foil, 2 large bowls, parchment paper, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Lean Ground Bison	250 g	500 g
Bacon Strips	100 g	200 g
Russet Potato	460 g	920 g
Chives	7 g	14 g
Cheese Curds	56 g	113 g
Crispy Shallots	28 g	56 g
Gravy Spice Blend	2 tbsp	4 tbsp
Beef Broth Concentrate	2	4
Maple Syrup	2 tbsp	4 tbsp
Arugula and Spinach Mix	56 g	113 g
White Wine Vinegar	1 tbsp	2 tbsp
Baby Tomatoes	113 g	227 g
Milk*	2 tbsp	4 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook pork and bison to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively.

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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Roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)
- When **wedges** are almost done, sprinkle **cheese curds** over top and continue to roast until **cheese** begins to melt and **wedges** are fully tender, 2-3 min.



Cook bacon

- Meanwhile, halve **tomatoes**.
- Heat a large non-stick pan over medium heat.
- While the pan heats, pat **bacon** dry with paper towels, then cut into ¼-inch pieces on a separate cutting board.
- When the pan is hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.**
- Remove from heat. Carefully drain and discard excess fat, then add **half the maple syrup** to the pan. Stir to combine.
- Transfer **bacon** to a plate, then cover to keep warm.
- Carefully rinse and wipe the pan clean.



Prep

- Meanwhile, finely chop **chives**.
- Reserve **half the crispy shallots** in a small bowl to use in step 6.
- Using a rolling pin or a heavy-bottomed pan, crush **remaining crispy shallots** in their package until broken into fine crumbs.
- Line a baking sheet with foil.



Make gravy

- Reheat the same pan over medium-high.
- When hot, add **2 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted, 30 sec.
- Sprinkle **Gravy Spice Blend** over **butter**. Cook, stirring often, until fragrant, 1 min.
- Add **broth concentrates**, **remaining maple syrup** and **1 cup water** (dbl for 4 ppl). Simmer, whisking occasionally, until **gravy** is smooth and thickens slightly, 2-3 min. Season with **salt** and **pepper**, to taste.
- Remove from heat. Add **meatballs**, then stir to coat.



Form and roast meatballs

- Add **bison**, **crispy shallot crumbs**, **half the chives**, **2 tbsp milk** and **¼ tsp salt** (dbl both for 4 ppl) to a large bowl. Season with **pepper**, then combine.
- Roll **mixture** into **8 equal-sized meatballs** (16 for 4 ppl).
- Arrange **meatballs** on the prepared baking sheet.
- Roast in the **top** of the oven until golden-brown and cooked through, 12-14 min.**



Make salad and serve

- Whisk together **vinegar**, **1 tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in another large bowl. Season with **salt** and **pepper**.
- Add **tomatoes** and **arugula and spinach mix**, then toss to coat.
- Divide **potato wedges** between bowls. Top with **meatballs**.
- Spoon **gravy** over top. Sprinkle with **remaining chives** and **reserved crispy shallots**.
- Serve **salad** alongside.
- Sprinkle **maple bacon** over **salad** and **poutine**.

Dinner Solved!