



Turkish-Style Bison Flatbread Pizzas

with Tomato-Olive Salad and Yogurt Sauce

Discovery Special

30 Minutes



Lean Ground Bison



Flatbread



Baby Tomatoes



Shallot



Lemon



Parsley



Pine Nuts



Mixed Olives



Greek Yogurt



Tomato Sauce Base



Turkish Spice Blend



Garlic, cloves

HELLO LAHMACUN

Also known as Turkish pizza, lahmacun is a baked flatbread topped with ground meat, veggies and herbs!

Start here

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

Bust out

Baking sheet, medium bowl, measuring spoons, zester, large bowl, parchment paper, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Lean Ground Bison	250 g	500 g
Flatbread	2	4
Baby Tomatoes	113 g	227 g
Shallot	100 g	200 g
Lemon	1	2
Parsley	14 g	28 g
Pine Nuts	28 g	56 g
Mixed Olives	30 g	60 g
Greek Yogurt	100 ml	200 ml
Tomato Sauce Base	2 tbsp	4 tbsp
Turkish Spice Blend	1 tbsp	2 tbsp
Garlic, cloves	2	4
Sugar*	½ tsp	1 tsp
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

Call us | (855) 272-7002
HelloFresh.ca

    @HelloFreshCA



Make bison mixture

- Peel, then finely chop **shallots**. Reserve **2 tbsp** (dbl for 4 ppl). (**NOTE:** Reserved shallots will be used in step 4.) Mince **remaining shallots**.
- Peel, then mince or grate **garlic**.
- Add **bison, tomato sauce base, Turkish Spice Blend, minced shallots, half the garlic** and **¼ tsp salt** (dbl for 4 ppl) to a large bowl. Season with **pepper**, then mix well to combine.



Make salad and yogurt sauce

- Add **lemon zest, ¼ tsp sugar, ½ tbsp lemon juice** and **½ tbsp oil** (dbl all for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **tomatoes, olives** and **reserved shallots**. Toss to combine.
- Add **yogurt, remaining garlic, half the parsley, 2 tsp lemon juice, ¼ tsp sugar** and **2 tbsp water** (dbl all for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then whisk until smooth.



Bake flatbread pizzas

- Arrange **flatbreads** on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets.)
- Divide **bison mixture** between **flatbreads**, spreading evenly with a spoon all the way to the edges.
- Bake in the **middle** of the oven until **flatbreads** are crispy and **bison** is cooked through, 12-14 min. **** (NOTE:** For 4 ppl, bake in the middle and top of the oven, rotating sheets halfway through cooking.) (**TIP:** Carefully dab flatbreads with paper towels to remove any excess oil, if desired.)



Toast pine nuts

- Heat a large non-stick pan over medium heat.
- When hot, add **pine nuts** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on pine nuts so they don't burn!)
- Transfer **pine nuts** to a plate.



Prep

- Meanwhile, finely chop **parsley**.
- Quarter **tomatoes**.
- Drain, then halve **olives**.
- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.



Finish and serve

- Cut **flatbread pizzas** into equal-sized wedges.
- Divide **flatbread pizzas** between plates. Top with **some tomato-olive salad**.
- Serve **remaining tomato-olive salad** alongside.
- Drizzle **lemon yogurt sauce** over top.
- Garnish with **pine nuts** and **remaining parsley**.
- Squeeze a **lemon wedge** over top, if desired. (**TIP:** Dig in with a knife and fork, if desired.)

Dinner Solved!