



Middle Eastern-Inspired Bison Calzones

with Tomato-Cucumber Salad

Discovery

Spicy

35 Minutes



Lean Ground Bison



Pizza Dough



Middle Eastern Seasoning



Garlic Puree



Tomato Sauce Base



Poblano Pepper



Cilantro



Feta Cheese, crumbled



Mayonnaise



Baby Tomatoes



Mini Cucumber



All-Purpose Flour



White Wine Vinegar

HELLO BISON

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

Start here

- Before starting, remove pizza dough from the fridge and rest in a warm spot for 20 min.
- Preheat the oven to 475°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, silicone brush, large bowl, parchment paper, whisk, large non-stick pan, small bowl

Ingredients

	2 Person	4 Person
Lean Ground Bison	250 g	500 g
Pizza Dough	340 g	680 g
Middle Eastern Seasoning	1 tbsp	2 tbsp
Garlic Puree	1 tbsp	2 tbsp
Tomato Sauce Base	2 tbsp	4 tbsp
Poblano Pepper 🌶️	160 g	320 g
Cilantro	7 g	7 g
Feta Cheese, crumbled	½ cup	1 cup
Mayonnaise	4 tbsp	8 tbsp
Baby Tomatoes	113 g	227 g
Mini Cucumber	66 g	132 g
All-Purpose Flour	1 tbsp	2 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ 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

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Stretch dough

- Reserve **1 tsp flour** (dbl for 4 ppl) for step 3.
- Sprinkle both sides of **dough** with **remaining flour**. With floured hands, divide **dough** into **2 equal pieces** (4 pieces for 4 ppl) on a well-floured surface.
- Stretch **each piece of dough** into a 5x8-inch round or oval shape.
- Set aside to rest on a parchment-lined baking sheet, 8-10 min. (**NOTE:** For 4 ppl, use 2 baking sheets.)



Assemble and bake calzones

- With floured hands, stretch **dough** again into large oval shapes. (**NOTE:** The dough should now hold its shape.)
- Spread **bison filling** across the **bottom half** of **each piece of dough**. Sprinkle **feta** over top.
- Fold the **top half of dough** over **filling**, then crimp edges to seal. Brush **1 tsp oil** over **each calzone**.
- Using a knife, make one small slit in the top of **each calzone**.
- Bake in the **middle** of the oven until golden-brown, 12-15 min. (**NOTE:** For 4 ppl, bake in the middle and top of the oven, rotating sheets halfway through.)



Prep poblano

- Meanwhile, core, then cut **poblano** into ¼-inch pieces, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping poblanos!)



Prep and assemble salad

- Meanwhile, roughly chop **cilantro**.
- Halve **tomatoes**.
- Cut **cucumber** into ¼-inch rounds.
- Add **vinegar**, **1 tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **cucumbers**, **tomatoes** and **cilantro** then toss to combine.



Cook bison filling

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **bison** and **poblanos**. Season with **salt** and **pepper**. Cook, breaking up **bison** into smaller pieces, until no pink remains, 4-5 min. **
- Carefully drain and discard excess fat.
- Add **tomato sauce base** and **Middle Eastern Seasoning** to the pan. Cook, stirring often, until **bison** and **poblanos** are coated, 2-3 min.



Finish and serve

- Stir together **mayo** and **garlic puree** in a small bowl. Season with **salt** and **pepper**, to taste.
- Allow **calzones** to cool slightly before serving, 3-4 min.
- Divide **calzones** and **salad** between plates.
- Serve **garlic mayo** on the side for dipping.

Dinner Solved!