

Mexican Bison Bake with CilantroLime Cream

Savannah · 30/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

6

Description

Browned ground bison casserole recipe with tomatoes and penne pasta gets a Mexicaninspired twist with cumin oregano and black beans in this easy weeknight dish

Ingredients

- - 6 ounces dried penne pasta - 1 pound ground bison - 2 cloves garlic
- minced - 1 (15 ounce) can black beans
- rinsed and drained - 1 (14.5 ounce) can diced tomatoes
- undrained - $\frac{3}{4}$ cup salsa - 1 teaspoon dried oregano - 1 teaspoon ground cumin - 1 teaspoon chili powder - $\frac{1}{2}$ cup crushed tortilla chips (Optional) - $\frac{1}{2}$ cup shredded Cheddar cheese - 1 tablespoon sliced green onion - ? cup sour cream - 3 tablespoons sliced green onions - 1 tablespoon chopped fresh cilantro - $\frac{1}{2}$ teaspoon finely shredded lime zest

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Cook pasta according to package directions; drain. Cover and keep warm. Meanwhile
2. cook ground bison and garlic over medium heat in a large skillet until meat is brown. Drain off fat. Stir cooked pasta into cooked
3. drained ground bison in the skillet. Stir in beans
4. undrained tomatoes
5. salsa
6. oregano
7. cumin
8. and chili powder. Transfer mixture to an ungreased 2-quart baking dish or casserole. Bake
9. uncovered
10. for 30 minutes or until heated through. Sprinkle with tortilla chips and cheese. Bake
11. uncovered
12. for 5 more minutes or until cheese is melted. Sprinkle with the 1 tablespoon green onion and serve with Cilantro-Lime Cream. Cilantro-Lime Cream: Combine sour cream
13. 3 tablespoons green onions
14. cilantro
15. and lime zest in a small bowl. Cover and chill until ready to serve. Tips Note: Recipe developed and tested by the Better Homes and Gardens Test Kitchen using High Plains Bison products.