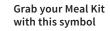


Ultimate Beef & Caramelised Bacon Sub

with Creamy Pesto Dressing & Cucumber Salad

FAST & FANCY









Sliced Mushrooms





Onion Chutney

Beef Strips



Herb & Mushroom Seasoning

Tomato



Cucumber





Vinaigrette Dressing

Bake-At-Home Ciabatta



Dressing

Creamy Pesto

Prep in: 20-30 mins Ready in: 20-30 mins



Eat Me Early

A beef sub, when you give it the right amount of love, can truly transform from a carnival food snack vibe to a fast and fancy winner dinner. With creamy pesto dressing and a cucumber salad, you can throw out your cutlery for this one (the messier the better, if you ask us!)



Olive Oil, Vinegar (White Wine or Balsamić)

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan

Ingredients

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	2 People	4 People	
olive oil*	refer to method	refer to method	
diced bacon	1 packet (90g)	1 packet (180g)	
sliced mushrooms	1 medium packet	1 large packet	
onion chutney	1 packet (40g)	2 packets (80g)	
vinegar* (white wine or balsamic)	1 tsp	2 tsp	
beef strips	1 small packet	2 small packets OR 1 large packet	
herb & mushroom seasoning	1 sachet	2 sachets	
tomato	1	2	
cucumber	1	2	
spinach & rocket mix	1 medium bag	2 medium bags	
balsamic vinaigrette dressing	1 packet	2 packets	
bake-at-home ciabatta	2	4	
creamy pesto dressing	1 packet (50g)	1 packet (100g)	
*Pantry Items			

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3495kJ (835Cal)	608kJ (145Cal)
Protein (g)	49.1g	8.5g
Fat, total (g)	37.8g	6.6g
- saturated (g)	8.1g	1.4g
Carbohydrate (g)	70.9g	12.3g
- sugars (g)	13.3g	2.3g
Sodium (mg)	1986mg	346mg

The quantities provided above are averages only.

Allergens

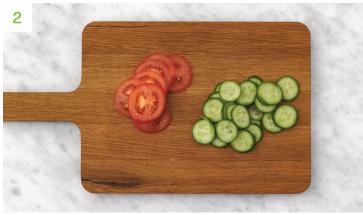
Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Cook the bacon & mushroom

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **diced bacon** and **sliced mushrooms**, breaking bacon up with a spoon, until starting to soften, **6-8 minutes**.
- Stir in **onion chutney**, the **vinegar** and a splash of **water**, stirring to combine. Cook until reduced, **1 minute**.
- Transfer to a bowl.



Get prepped

- Meanwhile, in a medium bowl, combine beef strips, herb & mushroom seasoning and a drizzle of olive oil. Toss beef to coat.
- Thinly slice tomato and cucumber into rounds.
- In a large bowl, combine cucumber, spinach & rocket mix and balsamic vinaigrette dressing. Season to taste.



Cook the beef

- Wipe out frying pan then return to high heat with a drizzle of **olive oil**.
- When oil is hot, cook beef strips, tossing, in batches until browned and cooked through, 1-2 minutes.

TIP: Cooking the meat in batches over high heat helps it stay tender.



Serve up

- Slice bake-at-home ciabatta in half. Toast or grill to your liking.
- Spoon bacon and mushroom mix on the ciabatta bases, then top with beef, tomato, some cucumber salad and creamy pesto dressing.
- Serve with remaining cucumber salad. Enjoy!

