



Philly Beef Sub & Bacon-Loaded Fries

with Smoked Cheddar & Jalapeños

TASTE TOURS

Grab your Meal Kit with this symbol



Potato



Aussie Spice Blend



Sweetcorn



Diced Bacon



Brown Onion



Capsicum



Spring Onion



Pickled Jalapeños (Optional)



Smoked Cheddar Cheese



Nan's Special Seasoning



Beef Strips



Sliced Mushrooms



Hot Dog Buns



Mayonnaise



Burger Sauce

Pantry items

Olive Oil

Prep in: 25-35 mins
Ready in: 35-45 mins

Eat Me Early

Our Philly sub pays homage to the sandwich eaten curbside, all the delicious juices dripping onto your fingers. We've added smoked Cheddar for a rich depth of flavour, jalapeños for heat, plus bacon and charred corn-loaded fries because why not!

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

Two oven trays lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
Aussie spice blend	1 medium sachet	1 large sachet
sweetcorn	1 medium tin	1 large tin
diced bacon	1 packet (90g)	1 packet (180g)
brown onion	1	2
capsicum	1	2
spring onion	1 stem	2 stems
pickled jalapeños (optional)	1 medium packet	1 large packet
smoked Cheddar cheese	1 packet (50g)	2 packets (100g)
Nan's special seasoning	1 medium sachet	1 large sachet
beef strips	1 small packet	2 small packets OR 1 large packet
sliced mushrooms	1 medium packet	1 large packet
hot dog buns	2	4
mayonnaise	1 medium packet	1 large packet
burger sauce	1 medium packet	2 medium packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4213kJ (1007Cal)	490kJ (117Cal)
Protein (g)	60.6g	7.1g
Fat, total (g)	51.1g	5.9g
- saturated (g)	16.7g	1.9g
Carbohydrate (g)	72.2g	8.4g
- sugars (g)	25.2g	2.9g
Sodium (mg)	2306mg	268mg

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.

We're here to help!

Scan here if you have any questions or concerns



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Bake the potato fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into fries.
- Place **fries** on a lined oven tray. Drizzle with olive oil. Sprinkle with **Aussie spice blend**, season with salt and toss to coat.
- Bake until tender, **20-25 minutes**.



Cook the filling

- Return frying pan to high heat with a drizzle of **olive oil**. When oil is hot, cook **beef strips**, in batches, until browned and cooked through, **1-2 minutes**. Transfer to a second medium bowl.
- Return pan to high heat with a drizzle of **olive oil**. Stir-fry **brown onion**, **capsicum** and **sliced mushrooms** until lightly browned and softened, **4-6 minutes**.
- Transfer **cooked veggies** to the bowl with the beef. Add **jalapeños** (if using). Toss to combine. Season to taste.

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



Cook the corn & bacon

- Meanwhile, drain **sweetcorn**.
- In a large frying pan, heat a drizzle of **olive oil** over high heat.
- Cook **diced bacon** and **corn**, breaking up bacon with a spoon, until golden, **3-4 minutes**.
- Transfer to a small bowl.



Assemble the subs

- Slice each **hot dog bun** in half. Spread with **mayonnaise**, then place on a second lined oven tray.
- Top each halved bun with **beef filling**. Sprinkle with **grated smoked Cheddar**.
- Bake until golden and bubbling, **4-5 minutes**.

TIP: No need to overfill the buns. Any extra filling can be eaten with the fries or saved for tomorrow!



Get prepped

- Thinly slice **brown onion** and **capsicum**.
- Thinly slice **spring onion**.
- Roughly chop **pickled jalapeños** (if using).
- Grate **smoked Cheddar cheese**.
- In a medium bowl, combine **Nan's special seasoning** and a drizzle of **olive oil**. Add **beef strips**, tossing to coat.



Serve up

- Divide Philly beef subs and fries between plates.
- Top fries with bacon-corn topping and **burger sauce**. Sprinkle with spring onion.
- Serve with any leftover filling. Enjoy!

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