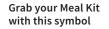


Philly Beef Sub & Bacon-Loaded Fries with Smoked Cheddar & Jalapeños

TASTE TOURS









Potato

Aussie Spice



Sweetcorn

Diced Bacon





Brown Onion



Spring Onion



Pickled Jalapeños





Smoked Cheddar



Cheese

Nan's Special Seasoning





Beef Strips Sliced Mushrooms



Hot Dog Buns







Burger Sauce

Pantry items Olive Oil

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



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

ingi calcino			
	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 🌶	1 medium packet	1 large packet	
(optional) 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.



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 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.



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.



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.



Assemble the subs

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

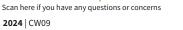
TIP: No need to overfill the buns. Any extra filling can be eaten with the fries or saved for tomorrow!



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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