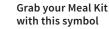


Ultimate Beef & Caramelised Bacon Sub

with Creamy Pesto Dressing & Cucumber Salad

FAST & FANCY









Sliced Mushrooms



Beef Strips

Onion Chutney





Herb & Mushroom Seasoning

Tomato





Cucumber

Spinach & Rocket

Bake-At-Home

Ciabatta



Balsamic Vinaigrette



Dressing

Creamy Pesto



Dressing

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



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!).

Pantry items

Olive Oil, Vinegar (White Wine or Balsamic)

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 medium packet	1 large packet
sliced mushrooms	1 medium packet	1 large packet
onion chutney	1 medium packet	2 medium packets
vinegar* (white wine or balsamic)	1 tsp	2 tsp
beef strips	1 medium packet	2 medium packets OR 1 large packet
herb & mushroom seasoning	1 medium sachet	2 medium sachets
tomato	1	2
cucumber	1	2
spinach & rocket mix	1 medium packet	2 medium packets
balsamic vinaigrette dressing	1 medium sachet	2 medium sachets
bake-at-home ciabatta	2	4
creamy pesto dressing	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3495kJ (835Cal)	608kJ (145Cal)
Protein (g)	49.4g	8.6g
Fat, total (g)	37.8g	6.6g
- saturated (g)	8.1g	1.4g
Carbohydrate (g)	71.1g	12.4g
- sugars (g)	13.5g	2.3g
Sodium (mg)	1979mg	344mg
Dietary Fibre (g)	6.9g	1.2g

The quantities provided above are averages only.

Allergens

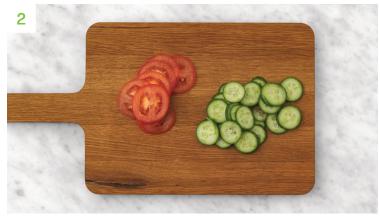
Always read product labels for the most up-to-date allergen information.

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 golden and 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 mixture on the ciabatta bases, then top with beef, tomato, some cucumber salad and creamy pesto dressing.
- Serve with remaining cucumber salad. Enjoy!

