

# Ultimate Beef & Caramelised Bacon Sub

with Creamy Pesto Dressing & Cucumber Salad

FAST & FANCY

Grab your meal kit with this number







Sliced Mushrooms



Onion Chutney

**Beef Strips** 

Herb & Mushroom Seasoning

Tomato





Cucumber

Spinach & Rocket



Balsamic Vinaigrette



Dressing

Bake-At-Home Ciabatta



Dressing

Creamy Pesto

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



Eat Me First

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 hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

	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 packet	2 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 sachet	2 sachets
tomato	1	2
cucumber	1	2
spinach & rocket mix	1 medium packet	2 medium packets
balsamic vinaigrette dressing	1 packet	2 packets
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) 3504kJ (838cal) 300kJ (72cal) Protein (g) 50g 4.3g Fat, total (g) 37.8g 3.2g - saturated (g) 0.7g 8g Carbohydrate (g) 71g 6.1g - sugars (g) 13.5g 1.2g

1987mg

6.9g

The quantities provided above are averages only.

### **Allergens**

Sodium (mg)
Dietary Fibre (g)

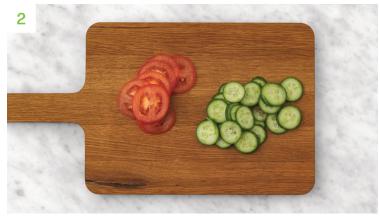
Always read product labels for the most up-to-date allergen information.

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 & mushrooms

- 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 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 with salt and pepper.



#### 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!



169.9mg

0.6g