

# Buffalo Meatball & Sriracha Subs

with Loaded Cheesy Bacon Fries & Tomato Salsa

STREET FOOD

KID FRIENDLY

Grab your meal kit with this number

23



Potato



Sweetcorn



Diced Bacon



Cheddar Cheese



Brown Onion



Snacking Tomatoes



Cucumber



Coriander



Beef Mince



Fine Breadcrumbs



All-American Spice Blend



BBQ Sauce



Hot Dog Bun



Sriracha



Ranch Dressing

Prep in: 20-30 mins  
Ready in: 30-40 mins

Dig into this impressive feast of flavour and colour with an unforgettable combo of cheesy loaded hand-cut fries, plus finger-licking meatball subs featuring a kick of heat thanks to a spread of sriracha. But never fear! Our tomato salsa will help keep things cool and provides a refreshing crunch to a meal with something for everyone.

### Pantry items

Olive Oil, Egg, White Wine Vinegar

## 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

Oven tray lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
sweetcorn	1 medium tin	1 large tin
diced bacon	1 medium packet	1 large packet
Cheddar cheese	1 medium packet	1 large packet
brown onion	1	2
snacking tomatoes	1 packet	2 packets
cucumber	1	2
coriander	1 packet	1 packet
beef mince	1 medium packet	2 medium packets OR 1 large packet
fine breadcrumbs	1 medium packet	1 large packet
<b>egg*</b>	1	2
All-American spice blend	1 medium sachet	1 large sachet
BBQ sauce	2 packets	4 packets
hot dog bun	2	4
<b>white wine vinegar*</b>	drizzle	drizzle
sriracha	1 packet	2 packets
ranch dressing	1 packet	2 packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4695kJ (1122cal)	310kJ (74cal)
Protein (g)	60.9g	4g
Fat, total (g)	45.2g	3g
- saturated (g)	21.4g	1.4g
Carbohydrate (g)	113.3g	7.5g
- sugars (g)	41.3g	2.7g
Sodium (mg)	2478mg	163.6mg
Dietary Fibre (g)	15.3g	1g

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



## Make the loaded fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into fries. Drain **sweetcorn**.
- Place **fries** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Bake until tender, **20-25 minutes**.
- In the **last 8-10 minutes** of cook time, sprinkle **diced bacon, sweetcorn** and **Cheddar cheese** over fries (you may need to break up the bacon with your hands!).
- Return to oven and bake until melted and golden.

**TIP:** If your oven tray is crowded, divide the fries between two trays.



## Cook the meatballs

- Wash out frying pan, then return to medium-high heat with a generous drizzle of **olive oil**.
- Cook **meatballs**, turning, until browned and cooked through, **8-10 minutes** (cook in batches if your pan is getting crowded).
- Remove pan from the heat, then add **onion glaze**, turning **meatballs** to coat.



## Get prepped

- Meanwhile, thinly slice **brown onion**. Halve **snacking tomatoes**. Roughly chop **cucumber** and **coriander**.
- In a medium bowl, combine **beef mince**, **fine breadcrumbs**, the **egg** and **All-American spice blend**.
- Using damp hands, take a heaped spoonful of **mixture** and shape into small meatballs (4-5 meatballs per person).

**Little cooks:** Join the fun by helping combine the ingredients and shaping the mixture into meatballs! Make sure to wash your hands well afterwards.



## Heat the buns & toss the salsa

- While the meatballs are cooking, slice **hot dog buns** in half lengthways, three quarters of the way through.
- Place **buns** on a wire oven rack and bake, until heated through, **2-3 minutes**.
- Meanwhile, in a second medium bowl, combine **tomato, cucumber, coriander** and a drizzle of **white wine vinegar** and **olive oil**. Season to taste.



## Make the onion glaze

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion**, tossing occasionally, until tender, **4-5 minutes**.
- Remove pan from the heat, then add **BBQ sauce** and a splash of **water**, tossing to coat. Transfer to a bowl, season with **salt** and **pepper** and set aside.



## Serve up

- SPICY!** Use less **sriracha** if you're sensitive to heat! Spread hot dog buns with **sriracha**.
- Fill buns with Buffalo meatballs and onion glaze from pan. Drizzle with **ranch dressing**.
- Serve with loaded cheesy bacon fries and tomato salsa. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



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