



Philly Beef Sub & Bacon-Loaded Fries

with Cheddar & Jalapeños

STREET FOOD

Grab your meal kit
with this number

23



Potato



Aussie Spice Blend



Sweetcorn



Diced Bacon



Brown Onion



Capsicum



Spring Onion



Pickled Jalapeños (Optional)



Nan's Special Seasoning



Beef Strips



Hot Dog Bun



Garlic Aioli



Cheddar Cheese



Burger Sauce

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

This finger-licking sub pays homage to the classic sandwich eaten curbside! We've added jalapeños for a spike of heat and bacon-loaded fries to really take this speedy sensation to the next level.

Pantry items

Olive Oil

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

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 medium packet	1 large packet
brown onion	1	2
capsicum	1	2
spring onion	1 stem	2 stems
pickled jalapeños ✓ (optional)	1 medium packet	1 large packet
Nan's special seasoning	1 medium sachet	1 large sachet
beef strips	1 medium packet	2 medium packets OR 1 large packet
hot dog bun	2	4
garlic aioli	1 medium packet	1 large packet
Cheddar cheese	1 large packet	2 large packets
burger sauce	1 medium packet	2 medium packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4725kJ (607cal)	607kJ (78cal)
Protein (g)	60.4g	7.8g
Fat, total (g)	65g	8.3g
- saturated (g)	21.5g	2.8g
Carbohydrate (g)	72.9g	9.4g
- sugars (g)	26g	3.3g
Sodium (mg)	2264mg	290.6mg
Dietary Fibre (g)	13.9g	1.8g

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.

1



Bake the 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**.

4



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 **capsicum** and **onion**, 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.*

2



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.

5



Assemble the subs

- Slice each **hot dog bun** in half. Spread with **garlic aioli**, then place on a second lined oven tray.
- Top each halved bun with **beef filling**. Sprinkle with **Cheddar cheese**.
- 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!*

3



Get prepped

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

6



Serve up

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

We're here to help!

Scan here if you have any questions or concerns



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