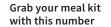


Philly Beef Sub & Bacon-Loaded Fries with Cheddar & Jalapeños

STREET FOOD









Aussie Spice Blend



Diced Bacon



Capsicum





Spring Onion Pickled Jalapeños (Optional)



Nan's Special



Beef Strips

Seasoning



Hot Dog



Garlic Aioli



Cheddar Cheese



Burger Sauce

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

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

| 3 | | |
|-------------------------|-----------------|---------------------------------------|
| | 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 | 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

| Per Serving | Per 100g |
|-----------------|--|
| 4725kJ (607cal) | 607kJ (78cal) |
| 60.4g | 7.8g |
| 65g | 8.3g |
| 21.5g | 2.8g |
| 72.9g | 9.4g |
| 26g | 3.3g |
| 2264mg | 290.6mg |
| 13.9g | 1.8g |
| | 4725kJ (607cal) 60.4g 65g 21.5g 72.9g 26g 2264mg |

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 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, 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.



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.



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!



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!



