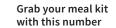


Philly Beef Sub & Bacon-Loaded Fries with Cheddar & Jalapeños

STREET FOOD









Potato

Aussie Spice



Sweetcorn

Diced Bacon



Brown Onion

Spring Onion

Pickled Jalapeños (Optional)







Nan's Special Seasoning

Beef Strips





Hot Dog

Garlic Aioli





Cheddar Cheese

Burger Sauce



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

9			
	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 buns	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)	4621kJ (1104cal)	680kJ (100cal)
Protein (g)	59g	8.7g
Fat, total (g)	64.7g	9.5g
- saturated (g)	21.5g	3.2g
Carbohydrate (g)	68.7g	10.1g
- sugars (g)	21.8g	3.2g
Sodium (mg)	2261mg	332.5mg
Dietary Fibre (g)	12.6g	1.9g

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. Toss to combine. Season to taste.

TIP: Cooking the beef in batches over high heat helps it stay tender.



Assemble the subs

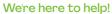
- Slice each hot dog bun in half. Spread with garlic aioli, then place on a second lined oven tray.
- Top each halved bun with beef filling. Sprinkle with Cheddar cheese.
- Bake until golden and bubbling, 4-5 minutes.

TIP: No need to overfill the buns. Any extra filling can be eaten with the fries or saved for tomorrow!



Finish & serve

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



Scan here if you have any questions or concerns

