



# BBQ Meatball Subs & Bacon Nachos

with Tomato Salsa & Sour Cream

TASTE TOURS

KID FRIENDLY



Grab your Meal Kit with this symbol



Sweetcorn



Brown Onion



Tomato



Cucumber



Coriander



Fine Breadcrumbs



All-American Spice Blend



BBQ Sauce



Corn Chips



Hot Dog Bun



Diced Bacon



Beef Mince



Shredded Cheddar Cheese



Light Sour Cream



Pickled Jalapeños (optional)

Prep in: **25-35 mins**  
Ready in: **20-30 mins**

This loaded sub has incredible flavour to match its incredible size. Coated in a saucy mixture of onions and BBQ sauce and served with a side of cheesy bacon nachos, you'll never have meatballs any other way again!

### Pantry items

Olive Oil, Egg, White Wine Vinegar

## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

## You will need

Large frying pan · Medium baking dish

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
sweetcorn	1 medium tin	1 large tin
diced bacon	1 packet (90g)	1 packet (180g)
brown onion	1	2
tomato	1	2
cucumber	1	2
coriander	1 bag	1 bag
beef mince	1 small packet	1 medium 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
corn chips	½ large packet	1 large packet
shredded Cheddar cheese	1 medium packet	1 large packet
hot dog bun	2	4
<b>white wine vinegar*</b>	drizzle	drizzle
pickled jalapeños (optional) 🌶️	1 medium packet	1 large packet
light sour cream	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4705kJ (1125Cal)	656kJ (157Cal)
Protein (g)	59.4g	8.3g
Fat, total (g)	53.8g	7.5g
- saturated (g)	23.8g	3.3g
Carbohydrate (g)	94.3g	13.2g
- sugars (g)	36.5g	5.1g
Sodium (mg)	2522mg	352mg

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.



## Get prepped

- Preheat oven to **200°C/180°C fan-forced**. Drain **sweetcorn**.
- In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook **diced bacon** and **corn**, breaking up **bacon** with a spoon, until golden, **6-7 minutes**. Transfer to a bowl.
- Meanwhile, thinly slice **brown onion**. Roughly chop **tomato**, **cucumber** and **coriander**. Set aside.



## Make the nachos

- While the meatballs are cooking, place **corn chips** in a medium baking dish.
- Sprinkle over **bacon**, **corn** and **shredded Cheddar cheese**. Bake until the **cheese** is melted, **5-8 minutes**.
- Meanwhile, slice **hot dog buns** in half lengthways, 3/4 of the way through.
- Bake directly on an oven wire rack until heated through, **2-3 minutes**.



## Prep the meatballs

- In a medium bowl, combine **beef mince**, **fine breadcrumbs**, **egg** and **All-American spice blend**.
- Using damp hands, roll heaped spoonfuls of **beef mixture** into small **meatballs** (4-5 per person). Transfer to a plate.



## Make the salsa

- In a second medium bowl, combine **tomato**, **cucumber**, **coriander**, and a drizzle of **white wine vinegar** and **olive oil**. Season to taste.
- Divide the **meatballs** between **hot dog buns**. Spoon over **onion** and **sauce** from the pan.
- **SPICY!** *The jalapeños are hot, use less if you're sensitive to heat.* Top with **pickled jalapeños** (if using).



## Cook the meatballs

- Return frying pan to a medium-high heat with a drizzle of **olive oil**.
- Cook **meatballs**, turning, until browned and cooked through, **8-10 minutes** (cook in batches if your pan is getting crowded).
- In the last **5 minutes** of cook time, add **onion** and cook, stirring, until tender.
- Remove pan from the heat and add the **BBQ sauce** and a drizzle of water. Turn **meatballs** to coat.



## Serve up

- Bring everything to the table to serve.
- Help yourself to the BBQ meatball subs, bacon nachos and tomato salsa.
- Serve with **sour cream**. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

2022 | CW47



## Rate your recipe

Our Culinary team is waiting for your feedback!

Let them know what you thought: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)