

Ultimate Beef & Caramelised Bacon Sub

with Creamy Pesto Dressing & Cucumber Salad

FAST & FANCY

Grab your meal kit
with this number

22



Diced Bacon



Sliced Mushrooms



Onion Chutney



Beef Strips



Herb & Mushroom
Seasoning



Tomato



Cucumber



Spinach & Rocket
Mix



Balsamic Vinaigrette
Dressing



Bake-At-Home
Ciabatta



Creamy Pesto
Dressing

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

 Eat Me First

A beef sub, when you give it the right amount of love, can truly transform from a carnival food snack vibe to a fast and fancy winner dinner. With creamy pesto dressing and a cucumber salad, you can throw out your cutlery for this one (the messier the better, if you ask us!).

Pantry items

Olive Oil, Vinegar (White Wine or Balsamic)

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

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
diced bacon	1 medium packet	1 large packet
sliced mushrooms	1 medium packet	1 large packet
onion chutney	1 packet	2 packets
vinegar* (white wine or balsamic)	1 tsp	2 tsp
beef strips	1 medium packet	2 medium packets OR 1 large packet
herb & mushroom seasoning	1 sachet	2 sachets
tomato	1	2
cucumber	1	2
spinach & rocket mix	1 medium packet	2 medium packets
balsamic vinaigrette dressing	1 packet	2 packets
bake-at-home ciabatta	2	4
creamy pesto dressing	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3724kJ (890Cal)	650kJ (155Cal)
Protein (g)	55.2g	9.6g
Fat, total (g)	42.1g	7.3g
- saturated (g)	9.9g	1.7g
Carbohydrate (g)	76g	13.3g
- sugars (g)	15.2g	2.7g
Sodium (mg)	1977mg	345mg
Dietary Fibre (g)	8.8g	1.5g

The quantities provided above are averages only.

Allergens

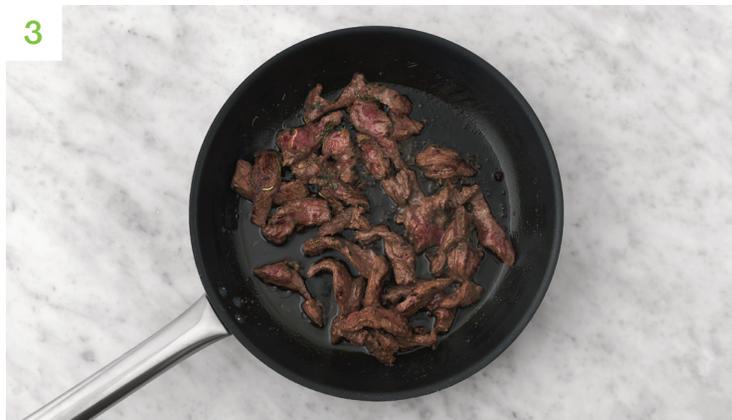
Always read product labels for the most up-to-date allergen information.

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



Cook the bacon & mushrooms

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **diced bacon** and **sliced mushrooms**, breaking bacon up with a spoon, until golden and starting to soften, **6-8 minutes**.
- Stir in **onion chutney**, the **vinegar** and a splash of **water**, stirring to combine. Cook until reduced, **1 minute**. Transfer to a bowl.



Cook the beef

- Wipe out frying pan then return to high heat with a drizzle of **olive oil**.
- When oil is hot, cook **beef strips**, tossing, in batches until browned and cooked through, **1-2 minutes**.

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



Get prepped

- Meanwhile, in a medium bowl, combine **beef strips**, **herb & mushroom seasoning** and a drizzle of **olive oil**. Toss to coat.
- Thinly slice **tomato** and **cucumber** into rounds.
- In a large bowl, combine **cucumber**, **spinach & rocket mix** and **balsamic vinaigrette dressing**. Season to taste with **salt** and **pepper**.



Finish & serve

- Slice **bake-at-home ciabatta** in half. Toast or grill to your liking.
- Spoon caramelised bacon and mushroom mixture onto the ciabatta bases, then top with beef, tomato, some cucumber salad and **creamy pesto dressing**.
- Serve with remaining cucumber salad. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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