



Philly Cheese & Beef Sub

with Bacon-Loaded Fries & Burger Sauce



Potato



Aussie Spice Blend



Sweetcorn



Diced Bacon



Brown Onion



Capsicum



Chives



Pickled Jalapeños (Optional)



Smoked Cheddar Cheese



Nan's Special Seasoning



Beef Strips



Sliced Mushrooms



Hot Dog Bun



Mayonnaise



Burger Sauce



Hands-on: **25-35 mins**
Ready in: **35-45 mins**



Eat Me Early



Spicy (Pickled jalapeños)

Our Philly sub pays homage to the sandwich eaten curbside, all the delicious juices dripping onto your fingers. We've added jalapeños for some heat, and bacon-loaded fries because why not!

Pantry items

Olive Oil

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

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 sachet	2 sachets
sweetcorn	1 tin (125g)	1 tin (300g)
diced bacon	1 packet (90g)	1 packet (180g)
brown onion	1	2
capsicum	1	2
chives	1 bag	1 bag
pickled jalapeños (optional)	1 medium packet	1 large packet
smoked Cheddar cheese	1 packet (50g)	1 packet (100g)
Nan's special seasoning	1 sachet	2 sachets
beef strips	1 small packet	1 medium packet
sliced mushrooms	1 medium packet (150g)	1 large packet (300g)
hot dog bun	2	4
mayonnaise	1 packet (40g)	1 packet (100g)
burger sauce	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4224kJ (1010Cal)	492kJ (118Cal)
Protein (g)	66.1g	7.7g
Fat, total (g)	44.6g	5.2g
- saturated (g)	12.4g	1.4g
Carbohydrate (g)	78.6g	9.2g
- sugars (g)	22.2g	9.2g
Sodium (mg)	2282mg	266mg

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 the oven to **240°C/220°C fan-forced**. Cut the **potato** into fries. Place on a lined oven tray. Drizzle with **olive oil**. Sprinkle with the **Aussie spice blend** and a pinch of **salt**. Toss to combine. Bake until tender, **20-25 minutes**.



Cook the filling

Return the frying pan to a high heat with a drizzle of **olive oil**. Once hot, cook the **beef strips**, in batches, until browned and cooked through, **1-2 minutes**. Transfer to a medium bowl. Return the pan to a high heat with a drizzle of **olive oil**. Stir-fry the **onion**, **capsicum** and **sliced mushrooms**, until lightly browned and softened, **4-6 minutes**. Transfer to the bowl with the **beef**. Add the **pickled jalapeños** (if using). Toss to combine. Season to taste.

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



Cook the corn & bacon

Drain the sweetcorn. In a large frying pan, heat a drizzle of **olive oil** over a high heat. Cook the **sweetcorn** and **bacon**, breaking the bacon up with a spoon, until golden, **3-4 minutes**. Transfer to a small bowl.



Make the subs

Cut each **hot dog bun** in half. Spread with **mayonnaise**, then place on a second lined oven tray. Top each halved **bun** with the filling. Sprinkle with the **grated 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!*



Get prepped

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



Serve up

Divide the Philly cheese and beef subs between plates. Divide the fries between bowls and top with the **burger sauce** and the bacon and corn mixture. Sprinkle with the chives. Serve with any leftover filling.

Enjoy!

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