



Philly Cheese & Beef Sub

with Bacon-Loaded Fries & Burger Sauce

Grab your Meal Kit with this symbol



Potato



Aussie Spice Blend



Sweetcorn



Diced Bacon



Brown Onion



Chives



Pickled Jalapeños (Optional)



Chargrilled Capsicum Strips



Smoked Cheddar Cheese



Beef Strips



Nan's Special Seasoning



Sliced Mushrooms



Hot Dog Bun



Mayonnaise



Burger Sauce

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

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
chives	1 bag	1 bag
pickled jalapeños	1 medium packet	1 large packet
chargrilled capsicum strips	1 packet	2 packets
smoked Cheddar cheese	1 packet (50g)	1 packet (100g)
beef strips	1 small packet	1 medium packet
Nan's special seasoning	1 sachet	2 sachets
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)	4304kJ (1028Cal)	502kJ (119Cal)
Protein (g)	64.1g	7.5g
Fat, total (g)	47.6g	5.5g
- saturated (g)	13.8g	1.6g
Carbohydrate (g)	78.6g	9.2g
- sugars (g)	22.2g	2.6g
Sodium (mg)	2295mg	267mg

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**. When the oil is 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** and **sliced mushrooms**, until lightly browned and softened, **4-6 minutes**. Transfer to the bowl with the **beef**. Add the **pickled jalapeños** (if using) and **chargrilled capsicum strips**. Toss to combine. Season with **salt** and **pepper** 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 **diced 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 the **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**. Finely chop the **chives**. Roughly chop the **pickled jalapeños** (if using) and **chargrilled capsicum strips**. 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 bacon and corn mixture. Sprinkle with the chives. Serve with any leftover filling.

Enjoy!

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