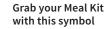
# Philly Cheese & Beef Sub with Bacon-Loaded Fries & Burger Sauce













**Aussie Spice** 

Potato





Sweetcorn







Chives

**Brown Onion** 



Pickled Jalapeños



Chargrilled Capsicum

(Optional)



Smoked Cheddar



**Beef Strips** 

Cheese





Nan's Special Seasoning

Sliced Mushrooms







**Burger Sauce** 



Pantry items

Olive Oil

jalapeños)

Eat Me Early

### 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  $\cdot$  Large frying pan

# Ingredients

ingi ediente			
	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	

<sup>\*</sup>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 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.



# 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.



# 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.



# 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!



# 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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