



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



Capsicum



Chives



Long Green Chilli (Optional)



Smoked Cheddar Cheese



Beef Strips



Nan's Special Seasoning



Sliced Mushrooms



Hot Dog Bun



Mayonnaise



Burger Sauce



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



Eat Me Early



Spicy (optional long green chilli)

Our Philly sub pays homage to the sandwich that is best eaten curbside with juices dripping onto your fingers. We've added green chilli and bacon loaded fries for a fun kick!

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

Oven tray 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 medium packet	1 large packet
brown onion	1	2
capsicum	1	2
chives	1 bag	1 bag
long green chilli (optional)	½	1
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 packet (150g)	1 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)	4418kJ (1056Cal)	493kJ (118Cal)
Protein (g)	67.7g	7.6g
Fat, total (g)	45.8g	5.1g
- saturated (g)	13g	1.5g
Carbohydrate (g)	86.2g	9.6g
- sugars (g)	24.1g	9.6g
Sodium (mg)	2155mg	241mg

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.

If you have any questions or concerns, please visit hellofresh.com.au/contact

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1



Bake the fries

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

4



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 frying pan to a high heat with a drizzle of **olive oil**. Add the **onion**, **capsicum** and **sliced mushrooms** and cook until lightly browned and softened, **4-6 minutes**. Transfer to the bowl with the **beef**. Add the **chilli** and toss to combine. Season to taste.

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

2



Cook the corn & bacon

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

5



Make the subs

Cut each **hot dog bun** in half. Spread with **mayonnaise**. Fill each bun with the filling. Top with the grated **cheese**. Place on another lined oven tray. Bake until golden and bubbling, **4-5 minutes**.

TIP: Don't overfill the buns, the remaining can be eaten with the fries or saved for tomorrow!

3



Get prepped

Thinly slice the **brown onion** and **capsicum**. Finely chop the **chives**. Thinly slice the **long green chilli** (if using). Grate the **smoked Cheddar cheese**. In a medium bowl, combine the **beef strips**, **Nan's special seasoning** and a drizzle of **olive oil**.

6



Serve up

Divide the Philly cheese and beef subs between plates. Serve with the fries topped with the **burger sauce**, bacon and corn mixture and chives. Serve any leftover filling on the side.

Enjoy!