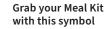
Philly Cheese & Beef Sub with Bacon Loaded Fries & Burger Sauce













Aussie Spice



Sweetcorn



Diced Bacon





Brown Onion



Chives



Long Green Chilli (Optional)



Smoked Cheddar Cheese



Beef Strips



Nan's Special Seasoning



Sliced Mushrooms



Hot Dog



Mayonnaise



Burger Sauce



Olive Oil

green chilli)

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

ing. careries			
	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)	1/2	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

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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.



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.



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.



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**.



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.



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!



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!