



# Buffalo Beef Meatball Subs & Bacon Loaded Fries

with Herby Tomato Salsa & Creamy Slaw

TASTE TOURS

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Sweetcorn



Diced Bacon



Shredded Cheddar Cheese



Onion



Tomato



Cucumber



Coriander



Beef Mince



Fine Breadcrumbs



All-American Spice Blend



BBQ Sauce



Sriracha



Wholemeal Panini



Shredded Cabbage Mix



Mayonnaise



Sour Cream

Prep in: **25-35 mins**  
Ready in: **20-30 mins**

This loaded sub has incredible flavour to match its incredible size. Coated in a saucy mixture of onion, sriracha and BBQ sauce, you'll never have beef meatballs any other way again!

**Pantry items**

Olive Oil, Egg, White Wine Vinegar

## Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Oven tray lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
sweetcorn	1 tin	1 tin
diced bacon	1 packet	1 packet
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
onion	1 (medium)	1 (large)
tomato	1	2
cucumber	1 (medium)	1 (large)
coriander	1 bag	1 bag
beef mince	1 small packet	2 small packets OR 1 large packet
fine breadcrumbs	1 medium packet	1 large packet
<b>egg*</b>	1	2
All-American spice blend	1 sachet	1 sachet
BBQ sauce	1 large packet	2 large packets
sriracha	1 packet (20g)	1 packet (40g)
wholemeal panini	2	4
<b>white wine vinegar*</b>	drizzle	drizzle
shredded cabbage mix	1 bag (150g)	1 bag (300g)
mayonnaise	1 medium packet	1 large packet
sour cream	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5667kJ (1354Cal)	590kJ (141Cal)
Protein (g)	64.7g	6.7g
Fat, total (g)	61.2g	6.4g
- saturated (g)	26.9g	2.8g
Carbohydrate (g)	127.1g	13.2g
- sugars (g)	46.4g	4.8g
Sodium (mg)	2428mg	253mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



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## Bake the fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into fries. Drain **sweetcorn** (see ingredients).
- Place **fries** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Bake until tender, **20-25 minutes**.
- When the fries have **8 minutes** remaining, add **diced bacon** and **sweetcorn** to the tray. Sprinkle over **shredded Cheddar cheese**.
- Bake until fries are golden and cheese has melted.

**TIP:** If your oven tray is crowded, divide between two trays.

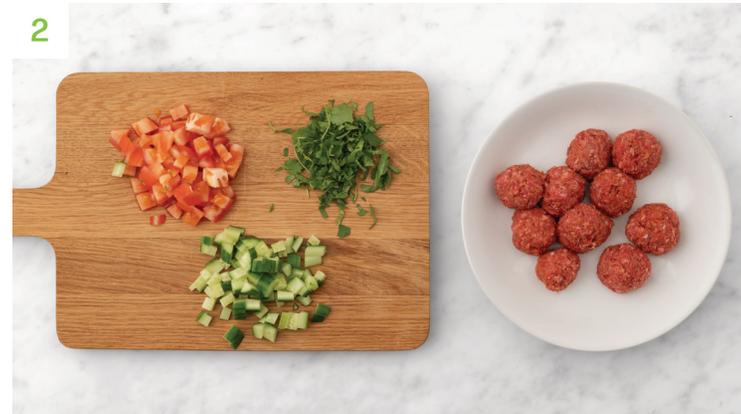
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## Cook the meatballs

- Heat a large frying pan over medium-high heat with a generous drizzle of **olive oil**. Cook **meatballs**, turning, until browned and cooked through, **8-10 minutes** (cook in batches if your pan is getting crowded).
- In the last **5 minutes** of cook time, add **onion** and cook until tender. Remove the pan from heat, then add **BBQ sauce**, **sriracha** and a splash of **water**. Toss **meatballs** to coat.
- Meanwhile, place **wholemeal panini** directly on wire oven rack and bake until heated through, **5 minutes**.

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## Get prepped

- While the fries are baking, thinly slice **onion**. Roughly chop **tomato** and **cucumber**. Roughly chop **coriander**.
- In a medium bowl, combine **beef mince**, **fine breadcrumbs**, the **egg** and **All-American spice blend**.
- Using damp hands, roll heaped spoonfuls of the **beef mixture** into small meatballs (4-5 per person). Transfer to a plate.

**Little cooks:** Join the fun by helping combine the ingredients and shaping the mixture into meatballs!

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## Serve up

- In a second medium bowl, combine **tomato**, **cucumber**, **coriander** and a drizzle of **white wine vinegar** and olive oil. Season with salt and pepper.
- In a third medium bowl, combine **shredded cabbage mix** and **mayonnaise** and toss to coat. Season to taste.
- Slice paninis in half. Divide beef meatballs between paninis and spoon over some remaining sauce from the pan.
- Bring everything to the table to serve. Help yourself to beef meatball subs, bacon loaded fries, tomato salsa and slaw. Serve with **sour cream**. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

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