



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
olive oil*	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
egg*	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
white wine vinegar*	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 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



2023 | CW47

1



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.

3



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**.

2



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!

4



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!

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