



# Philly-Style Beef & Cheese Subs

with Fries, Tomato & Mayonnaise

TAKEAWAY FAVES

Grab your Meal Kit with this symbol



Potato



Onion



Tomato



Beef Strips



Aussie Spice Blend



Worcestershire Sauce



Shredded Cheddar Cheese



Brioche Hotdog Buns



Mayonnaise



Beef Strips

Prep in: 20-30 mins  
Ready in: 30-40 mins

If you're like us, you'd be jazzed to see the Liberty Bell and Rocky steps on your next trip to Philly. But really, you'd be making a beeline for a cheesesteak. Our version is a homage to the sandwich that is best eaten curbside with juices dripping onto your fingers. Oh, and to that end, we've domesticated it slightly by serving it with classic fries, perfect for dipping in some mayo.

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Brown Sugar



## 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 with a lid (or foil)

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
onion	½	1
tomato	1	2
beef strips	1 small packet	2 small packets OR 1 large packet
Aussie spice blend	1 medium sachet	1 large sachet
Worcestershire sauce	1 medium packet	1 large packet
<b>brown sugar*</b>	1 tsp	2 tsp
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
brioche hotdog buns	2	4
mayonnaise	1 medium packet	1 large packet
beef strips**	1 small packet	2 small packets OR 1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3922kJ (937Cal)	672kJ (161Cal)
Protein (g)	48.5g	8.3g
Fat, total (g)	47.5g	8.1g
- saturated (g)	21.2g	3.6g
Carbohydrate (g)	78.3g	13.4g
- sugars (g)	26.4g	4.5g
Sodium (mg)	1279mg	219mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4719kJ (1128Cal)	666kJ (159Cal)
Protein (g)	77.2g	10.9g
Fat, total (g)	55.8g	7.9g
- saturated (g)	24.5g	3.5g
Carbohydrate (g)	78.3g	11g
- sugars (g)	26.4g	3.7g
Sodium (mg)	1329mg	187mg

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**.
- Place **fries** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Spread out evenly, then bake until tender, **20-25 minutes**.

4



## Cook the onion

- When the fries have **10 minutes** remaining, return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **onion**, stirring, until softened, **5-6 minutes**.
- Reduce heat to medium. Add **Worcestershire sauce**, the **brown sugar** and a splash of **water** and mix well. Cook until dark and sticky, **3-5 minutes**.
- Return **beef** to the pan, season with **salt** and **pepper** and stir to combine.
- Remove pan from heat, then sprinkle over **shredded Cheddar cheese**. Cover with a lid (or foil) and allow cheese to melt.

2



## Get prepped

- Meanwhile, thinly slice **onion** (see ingredients) and **tomato**. Discard any liquid from **beef strips** packaging.
- In a medium bowl, combine **Aussie spice blend** and a drizzle of **olive oil**. Add **beef strips** and toss to coat.

**Custom Recipe:** If you've doubled your beef strips, use a large bowl to flavour the beef.

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## Bake the buns

- Meanwhile, bake **brioche hotdog buns** directly on the wire oven rack until heated through, **3 minutes**.
- Slice **buns** in half lengthways, three quarters of the way through.

3



## Cook the beef

- In a large frying pan, heat a drizzle of **olive oil** over high heat.
- When oil is hot, cook **beef strips** in batches, tossing, until browned and cooked through, **1-2 minutes**. Transfer to a plate.

**Custom Recipe:** Cook the beef in batches for the best results.

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## Serve up

- Spread hotdog base with half the **mayonnaise**, then top with tomato and beef-onion mixture.
- Divide Philly-style beef and cheese subs and potato fries between plates.
- Serve with remaining mayonnaise. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)