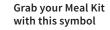


Philly-Style Beef & Cheese Subs with Fries, Tomato & Mayonnaise

TAKEAWAY FAVES











Beef Strips





Aussie Spice Blend

Worcestershire Sauce





Shredded Cheddar Cheese

Brioche Hotdog



Mayonnaise



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.

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 \cdot Large frying pan with a lid (or foil)

Ingredients

	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	2	4	
onion	1/2	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	
brown sugar*	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

Per Serving	Per 100g
3922kJ (937Cal)	672kJ (161Cal)
48.5g	8.3g
47.5g	8.1g
21.2g	3.6g
78.3g	13.4g
26.4g	4.5g
1279mg	219mg
	3922kJ (937Cal) 48.5g 47.5g 21.2g 78.3g 26.4g

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

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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.



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.



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.



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.



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.



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!



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