



# Buffalo Beef Meatball Subs & Bacon Loaded Fries

with Tomato Salsa & Creamy Slaw

STREET FOOD

KID FRIENDLY

Grab your meal kit with this number

16



Potato



Sweetcorn



Diced Bacon



Shredded Cheddar Cheese



Onion



Tomato



Cucumber



Beef Mince



Fine Breadcrumbs



All-American Spice Blend



BBQ Sauce



Sriracha



Wholemeal Panini



Shredded Cabbage Mix



Mayonnaise



Sour Cream

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

This sub is the king of sandwiches, packed to bursting with juicy meatballs in a BBQ-sriracha sauce. Don't ignore the loaded fries, piled high with golden bacon, corn, and melty cheese. We bow before the might of this delicious meal!

### Pantry items

Olive Oil, Egg, White Wine Vinegar



## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

**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 medium tin	1 large tin
diced bacon	1 medium packet	2 medium packets OR 1 large packet
shredded Cheddar cheese	1 medium packet	1 large packet
onion	½	1
tomato	1	2
cucumber	1 (medium)	1 (large)
beef mince	1 medium packet	2 medium packets OR 1 large packet
fine breadcrumbs	1 medium packet	1 large packet
<b>egg*</b>	1	2
All-American spice blend	1 medium sachet	1 large sachet
BBQ sauce	1 large packet	2 large packets
sriracha	1 medium packet	1 large packet
wholemeal panini	2	4
<b>white wine vinegar*</b>	drizzle	drizzle
shredded cabbage mix	1 medium packet	1 large packet
mayonnaise	1 medium packet	1 large packet
sour cream	1 medium packet	2 medium packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5715kJ (1366Cal)	587kJ (140Cal)
Protein (g)	62.8g	6.5g
Fat, total (g)	62.6g	6.4g
- saturated (g)	25.4g	2.6g
Carbohydrate (g)	130.4g	13.4g
- sugars (g)	52.6g	5.4g
Sodium (mg)	2320mg	238mg
Dietary Fibre (g)	17.2g	1.8g

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://www.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

2024 | CW30



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## Bake the fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into fries. Drain **sweetcorn**.
- 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 **corn** 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 a wire oven rack and bake until heated through, **5 minutes**.

2



## Get prepped

- While the fries are baking, thinly slice **onion** (see ingredients). Roughly chop **tomato** and **cucumber**.
- 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 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.
- Divide beef meatball subs and bacon loaded fries between plates. Serve with tomato salsa, slaw and **sour cream**. Enjoy!

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