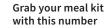


Buffalo Beef Meatball Subs & Bacon Loaded Fries

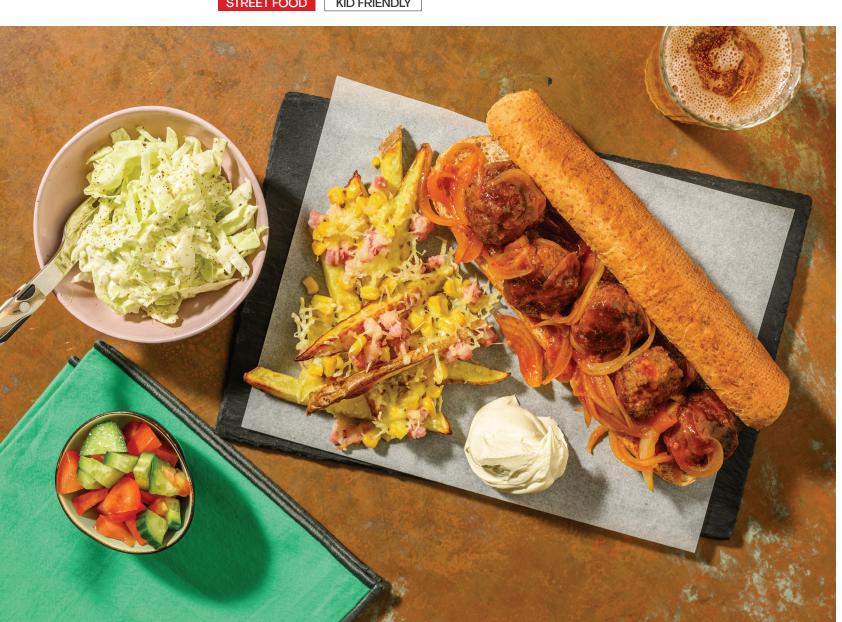
with Tomato Salsa & Creamy Slaw

STREET FOOD

KID FRIENDLY











Potato





Shredded Cheddar Cheese











Tomato

Cucumber

Beef Mince



Fine Breadcrumbs



All-American Spice Blend







Wholemeal Panini

Shredded Cabbage





Sour Cream

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

ingredients			
	2 People	4 People	
olive oil*	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	1/2	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	
egg*	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	
white wine vinegar*	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 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





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.



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.



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!



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!