



Philly-Style Cheesy Beef Subs

with Loaded Bacon Potatoes & Burger Sauce

STREET FOOD

Grab your meal kit
with this number

16



Potato



Kiwi Spice Blend



Sweetcorn



Diced Bacon



Baby Leaves



Onion



Garlic & Herb Seasoning



Beef Strips



Brioche Hotdog Buns



Burger Sauce



Shredded Cheddar Cheese



Spring Onion



Fresh Chilli (Optional)



Garlic Aioli

Prep in: 20-30 mins
Ready in: 35-45 mins

This sub is the king of sandwiches, packed full of Philly-style flavours. Beef and onion have been cooked down and smothered in oozy cheese before being packed into a toasty brioche bun with burger sauce. Add a serving of Kiwi-spiced potatoes loaded with charred corn and nuggets of golden bacon for the ultimate side!

Pantry items

Olive Oil

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

Two oven trays lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
Kiwi spice blend	1 sachet	2 sachets
sweetcorn	1 medium tin	1 large tin
diced bacon	1 medium packet	2 medium packets OR 1 large packet
baby leaves	1 small packet	1 medium packet
onion	½	1
garlic & herb seasoning	1 medium sachet	1 large sachet
beef strips	1 medium packet	2 medium packets OR 1 large packet
brioche hotdog buns	2	4
burger sauce	1 medium packet	1 large packet
shredded Cheddar cheese	1 medium packet	1 large packet
spring onion	1 stem	2 stems
fresh chilli 🌶️ (optional)	½	1
garlic aioli	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5143kJ (1229Cal)	770kJ (184Cal)
Protein (g)	57.4g	8.6g
Fat, total (g)	73.1g	10.9g
- saturated (g)	26.4g	4g
Carbohydrate (g)	92.6g	13.9g
- sugars (g)	29.4g	4.4g
Sodium (mg)	2160mg	323mg
Dietary Fibre (g)	8.5g	1.3g

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.

1



Roast the potatoes

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into bite-sized chunks, then place on a lined oven tray.
- Sprinkle over **Kiwi spice blend** and drizzle with **olive oil**. Toss to coat, then roast until tender, **20-25 minutes**.

4

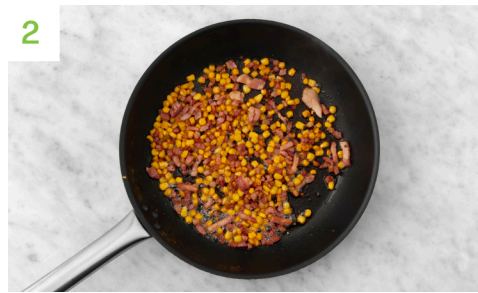


Cook the beef

- Return the frying pan to high heat with a drizzle of **olive oil**. Cook **onion** until lightly browned and softened, **4-6 minutes**. Transfer to a second large bowl.
- Return the pan to high heat with a drizzle of **olive oil**. When oil is hot, cook **beef strips** in batches, until browned and cooked through, **1-2 minutes**.
- Transfer **beef** to the bowl with **onion** and toss to combine.

TIP: *Cooking the meat in batches over high heat helps it stay tender.*

2



Cook the corn & bacon

- Meanwhile, drain **sweetcorn**.
- Heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **diced bacon** and **sweetcorn** until browned, **4-5 minutes**.
- Remove pan from heat, add **baby leaves**, stirring until wilted. Transfer to a medium bowl.

TIP: *Cover the pan with a lid if the corn kernels are "popping" out.*

5



Assemble the subs

- Slice **brioche hotdog buns** in half horizontally, three quarters of the way through, then place on a second lined oven tray.
- Spread **burger sauce** over the inside of the **buns**. Top with **beef-onion mixture** and **shredded Cheddar cheese**.
- Bake until golden and cheese has melted, **4-5 minutes**.

3



Get prepped

- While the corn and bacon is cooking, thinly slice **onion** (see ingredients).
- In a large bowl, combine **garlic & herb seasoning** and a drizzle of **olive oil**. Add **beef strips** and toss to coat.

6



Serve up

- Thinly slice **spring onion** and **fresh chilli** (if using).
- Top potatoes with bacon-corn mixture, **chilli**, spring onion and a dollop of **garlic aioli**.
- Divide Philly-style cheesy beef subs and loaded bacon potatoes between plates to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.co.nz/rate