

Easy American Pulled Beef Loaded Fries with Sour Cream Slaw & Cheesy Crisps

Grab your Meal Kit with this symbol







Potato





Spring Onion







Soffritto Mix



Shredded Cabbage



Sour Cream

Our pulled beef is gently cooked while vacuum-sealed (or 'sous vide' as the French say). The meat may look pale, but it's packed with flavour and moisture!

Pantry items

Olive Oil, Butter

Hands-on: 15-25 mins Ready in: 30-40 mins



Kind of like nachos, but with a brand new personality, these loaded fries are the ultimate comfort food. Pile them high with saucy pulled beef, then serve with cheesy Parmesan crisps and a creamy slaw. Now, get cosy and tuck in!

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Two oven trays lined with baking paper · Large frying pan

Ingredients

9			
	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	2	4	
grated Parmesan cheese	1 packet (30g)	1 packet (60g)	
spring onion	1 stem	2 stems	
pulled beef	1 packet	1 packet	
soffritto mix	1 packet (150g)	1 packet (300g)	
All-American spice blend	1 sachet	1 sachet	
water*	½ cup	1 cup	
butter*	20g	40g	
shredded cabbage mix	1 bag (150g)	1 bag (300g)	
sour cream	1 medium packet	1 large packet	

Nutrition

*Pantry Items

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1730kJ (413Cal)	316kJ (76Cal)
Protein (g)	14.2g	2.6g
Fat, total (g)	22g	4g
- saturated (g)	15g	2.7g
Carbohydrate (g)	36.5g	6.7g
- sugars (g)	10.4g	1.9g
Sodium (mg)	828mg	151mg

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.



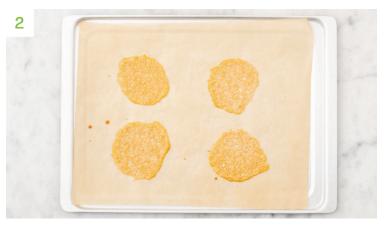
Bake the fries

- 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.



Cook the beef

- When fries have 10 minutes cook time remaining, heat a large frying pan over a medium-high heat with a drizzle of olive oil.
- Cook soffritto mix until softened, 4-5 minutes.
- Add pulled beef, All-American spice blend and the water and cook until slightly thickened, 2-3 minutes.
- Add the **butter** and stir until melted, **1 minute**.



Bake the cheesy crisps

- While fries are baking, place grated Parmesan cheese in even circles (2 per person) on a second lined oven tray. Bake until golden and crisp at the edges, 4-5 minutes.
- Remove **cheesy crisps** from oven and set aside to cool.
- Meanwhile, thinly slice spring onion. Drain brine from pulled beef packet, then roughly chop beef.

TIP: Keep an eye on the cheesy crisps as they can burn easily. They'll become crisp as they cool.



Serve up

- Meanwhile, add shredded cabbage mix, sour cream and 1/2 the spring onion to a large bowl. Toss to combine. Season to taste.
- Divide fries between plates. Top with American pulled beef and sour cream slaw.
- Top with a cheesy crisp and remaining spring onion to serve.

Enjoy!