

# Cheesy Meatball Sub and Bacon Wedges

with pesto drizzle and balsamic glaze

Street Food 40-45 mins

17



Beef Mince



Bacon Lardons



Breadcrumbs



Green Pesto



Grated Cheese



Baguette



Passata



Salad Leaves



Balsamic Glaze



Sweet Potato

Pantry Items: Sugar, Oil, Salt, Pepper, Butter



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## Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

## Cooking tools you will need

Baking sheet with baking paper

## Ingredients

	2P	4P
Beef Mince	250 g	500 g
Bacon Lardons	100 g	200 g
Breadcrumbs	1 pack	1 pack
Green Pesto	1 sachet	2 sachets
Grated Cheese	50 g	100 g
Baguette	2 units	4 units
Passata	1 pack	2 packs
Salad Leaves	40 g	80 g
Balsamic Glaze	1 sachet	2 sachets
Sweet Potato	2 units	4 units

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredients</b>	<b>741.5 g</b>	<b>100 g</b>
Energy (kJ/kcal)	5380.6 kJ/ 1286 kcal	725.6 kJ/ 173.4 kcal
Fat (g)	51.5 g	6.9 g
Sat. Fat (g)	19.7 g	2.7 g
Carbohydrate (g)	141.2 g	19 g
Sugars (g)	27.4 g	3.7 g
Protein (g)	59.2 g	8 g
Salt (g)	5 g	0.7 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

## Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

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## Make the Wedges

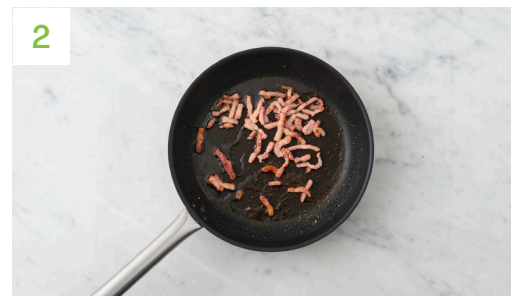
- Preheat the oven to 220°C/200°C fan/gas mark 7.
- Chop **sweet potatoes** into 2cm thick wedges (peeling optional).
- Pop the wedges onto a large (lined) baking tray. Drizzle with **oil** and season with **salt** and **pepper**.
- Toss to coat and spread out in a single layer.
- Roast on the top shelf of the oven until crispy, 25-35 mins. Turn halfway through.

**TIP:** Use two baking trays if necessary. You want them nicely spaced out to achieve a crispy finish!



## Simmer the Sauce

- Meanwhile, cut the **baguettes** down the middle lengthways (don't slice all the way through).
- Once the meatballs are cooked through, pour the **passata** and ½ tsp **sugar** (double for 4p) into the pan and toss to coat. **IMPORTANT:** Meatballs are cooked when no longer pink in the middle.
- Simmer until the meatballs are cooked through and sauce is thickened, 4-6 mins. Stir through a knob of **butter**.



## Fry the Bacon

- Meanwhile, place a pan over medium-high heat with a drizzle of **oil**.
- Once hot, fry the **bacon lardons** until golden, stirring occasionally, 5-7 mins. **IMPORTANT:** Wash hands and equipment after handling raw meat. Cook lardons thoroughly.
- Once cooked, remove the pan from the heat and transfer the **lardons** to a plate lined with kitchen paper.

**TIP:** Give the pan a quick wipe if you like, you'll be using it again!



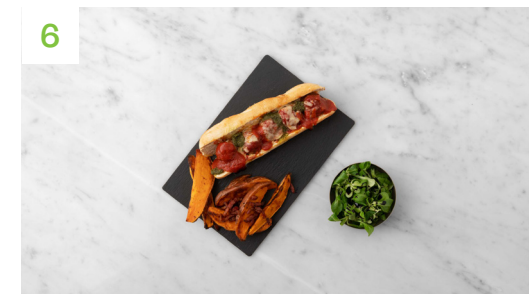
## Bake the Baguettes

- Once the sauce has warmed, transfer the **sweet potato** wedges to the middle shelf of the oven.
- Place the **baguettes** on a separate lined baking tray and divide the meatballs and sauce between them.
- Sprinkle over the **cheese**, then bake on the top shelf of the oven until the **cheese** has melted, 4-5 mins.



## Cook the Meatballs

- In a large bowl, combine the **breadcrumbs** with the **beef mince** and **half the pesto**.
- Season with **salt** and **pepper** and mix together by hand.
- Roll into evenly-sized balls, five per person. **IMPORTANT:** Wash hands and equipment after handling raw meat.
- Return the pan to medium-high heat with a drizzle of **oil**.
- Once hot, add the meatballs and fry until browned all over, 4-6 mins.



## Finish and Serve

- When everything is ready, carefully transfer the meatball **baguettes** to your plates and spoon over the remaining **pesto**.
- Toss the **bacon** and **sweet potato** wedges together and plate up with **salad leaves** alongside.
- Drizzle the **balsamic glaze** over the salad to finish.

**Enjoy!**