

Beef Sub and Truffled Bacon Mushroom Sauce

with chips and cabbage slaw

Street Food 35 – 45 mins

17



Beef Mince



Bacon Lardons



Baguette



Mushrooms



Garlic



Crème Fraîche



Potatoes



Truffle Oil



Cabbage



Aioli



Tomato Paste



Scallion

Pantry Items: Salt, Pepper, Oil, Sugar



Rate your recipe!

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, grater, pot with lid

Ingredients

	2P	4P
Beef Mince	240 g	480 g
Bacon Lardons	100 g	200 g
Baguette	2 units	4 units
Mushrooms	150 g	250 g
Garlic	2 units	4 units
Creme Fraiche	110 g	220 g
Potatoes	600 g	1200 g
Truffle Oil	2 packs	4 packs
Cabbage	1 unit	2 units
Aioli	1 sachet	2 sachets
Tomato Paste	1 tin	2 tins
Scallion	2 units	4 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	963 g	100 g
Energy (kJ/kcal)	5797 kJ/ 1385 kcal	602 kJ/ 144 kcal
Fat (g)	68.1 g	7.1 g
Sat. Fat (g)	23.4 g	2.4 g
Carbohydrate (g)	141.4 g	14.7 g
Sugars (g)	20 g	2.1 g
Protein (g)	58.2 g	6 g
Salt (g)	3.6 g	0.3 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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Cook the Chips

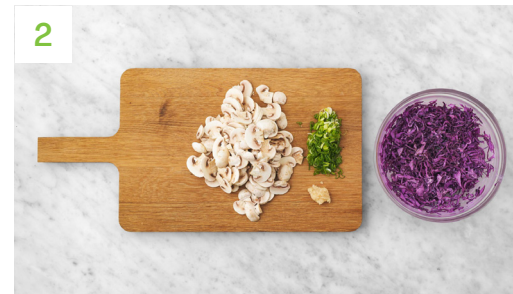
- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm chips (peeling optional).
- Pop the chips onto a large (lined) baking tray.
- Drizzle with **oil**, season well with **salt** and **pepper**, then toss to coat. Spread out in a single layer.
- When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn halfway through.

TIP: Use two baking trays if necessary.



Fry the Mince

- Meanwhile, place a pan over medium-high heat (without oil).
- Once the pan is hot, fry the **beef mince** until browned, 5-6 mins. **IMPORTANT:** Wash hands and equipment after handling raw mince. Mince is cooked when no longer pink in the middle.
- Use a spoon to break up the **mince** as it cooks. Season with **salt** and **pepper**.
- Add the **tomato paste** to the **mince** along with ½ tsp **sugar** (double for 4p). Cook for another 2-3 mins.



Prep the Veg

- Meanwhile, roughly chop the **mushrooms**.
- Peel and grate the **garlic** (or use a garlic press).
- Trim and thinly slice the **scallion**.
- Halve the **cabbage**, cut out and discard the tough core, then thinly slice.
- Make your slaw by mixing the **cabbage** and **aioli** in a bowl. Season to taste with **salt** and **pepper**.



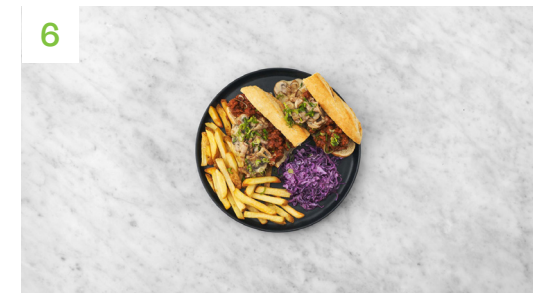
Warm the Baguette

- Slice into the **baguettes** lengthways, but don't cut all the way through.
- Pop the **baguettes** into the oven to warm through, 2-3 mins.



Make the Sauce

- Place a pot over medium-high heat with a drizzle of **oil**.
- Once the **oil** is hot, fry the **bacon lardons** and **mushrooms** until golden, stirring occasionally, 5-7 mins. **IMPORTANT:** Wash hands and equipment after handling raw meat. Cook lardons thoroughly.
- Add the **creme fraiche** and **garlic**. Simmer until slightly thickened, 3-4 mins.
- Stir in the **truffle oil**. Taste and season with **salt** and **pepper**.
- Remove the pot from the heat and cover to keep warm.



Finish and Serve

- Plate up the chips and **cabbage slaw**.
- Divide the **beef mince** between the warm **baguettes**.
- Top with the **mushroom** and **bacon** sauce.
- Finish with a scattering of **scallion**.

Enjoy!