



Cajun Beef Chilli Sub

with crispy bacon and cheesy crispy chips

Street Food 35-40 mins • Eat me first

17



Baguette



Beef Mince



Bacon



Garlic



Grated Cheese



Potatoes



Grated Italian Style Hard Cheese



Cajun Spice Mix



Passata



Red Wine Jus



Salad Leaves



Balsamic Glaze

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

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

Ingredients

	2P	4P
Baguette	2 units	4 units
Beef Mince	250 g	500 g
Bacon	170 g	340 g
Garlic	2 units	4 units
Grated Cheese	50 g	100 g
Potatoes	3 units	6 units
Grated Italian Style Hard Cheese	25 g	50 g
Cajun Spice Mix	2 sachets	4 sachets
Passata	1 pack	2 packs
Red Wine Jus	1 sachet	2 sachets
Salad Leaves	40 g	80 g
Balsamic Glaze	1 sachet	2 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	843.5 g	100 g
Energy (kJ/kcal)	5543.8 kJ/ 1325 kcal	657.2 kJ/ 157.1 kcal
Fat (g)	56.2 g	6.7 g
Sat. Fat (g)	24.2 g	2.9 g
Carbohydrate (g)	138.1 g	16.4 g
Sugars (g)	16.4 g	1.9 g
Protein (g)	66.7 g	7.9 g
Salt (g)	7.4 g	0.9 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.

Contact

Thumbs up or thumbs down?
Head online or use the app to rate this recipe.



You can recycle me!



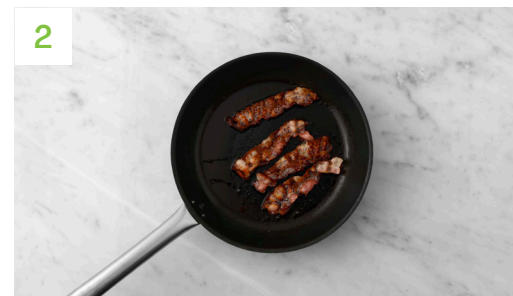
Make the Chips

- Preheat the oven to 220°C/200°C fan/gas mark 7.
- Chop the **potatoes** lengthways into 1cm slices, then into 1cm chips (no need to peel).
- Pop onto a large (lined) baking tray. Drizzle with **oil**, season 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.
- Halfway through, toss the chips with the **grated Italian style cheese** then return to the oven for remaining time.



Simmer the Chili

- Add the **garlic** and **Cajun spice mix** to the pan. Cook for 30 secs.
- Stir in the **passata**, **red wine jus**, ½ tsp **sugar** and 100ml **water** (double both for 4p)
- Bring to the boil, stirring, then lower the heat slightly and simmer until thickened, 7-8 mins.
- Taste and season with **salt** and **pepper** if needed.
- Meanwhile, crumble the crispy **bacon**.



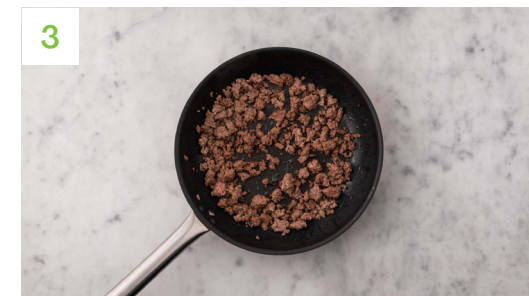
Get Prepped

- Meanwhile, cut the **baguettes** lengthways down the middle (don't slice all the way through).
- Peel and grate the **garlic** (or use a garlic press).
- Place a large pan over medium-high heat with a drizzle of **oil**.
- Once hot, fry the **bacon** until crispy and brown, 3-4 mins on each side.
- Transfer to a plate lined with kitchen paper. **IMPORTANT:** Wash hands and equipment after handling raw meat. Cook bacon thoroughly.



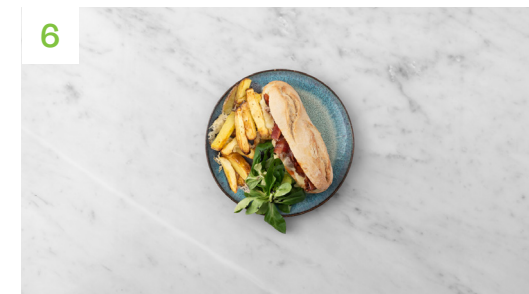
Bake the Baguettes

- Move the chips to the bottom shelf of the oven.
- Pop the **baguettes** onto a separate lined baking tray.
- Spoon as much **beef chilli** as you like into each **baguette**, then top with the **grated cheese**.
- Cook on the top shelf of the oven until the **cheese** is melted and bubbling, 2-3 mins.



Fry the Beef

- Keep the **bacon** fat in the pan and return to medium-high heat.
- Once hot, add the **beef mince** and fry until browned, 5-6 mins. Use a spoon to break it up as it cooks.
- Season with **salt** and **pepper**. **IMPORTANT:** Mince is cooked when no longer pink in the middle.



Finish and Serve

- When everything is almost ready, toss the **salad leaves** with the **balsamic glaze** and a drizzle of **oil**.
- Plate up the **Cajun** chilli-filled **baguettes** and sprinkle over the **bacon** crumble.
- Serve the cheesy chips and salad alongside.

Enjoy!