



Chipotle Beef Chilli Sub with crispy bacon and cheesy chips

Street Food 35-40 mins • Spicy • Eat me first

17



Baguette



Bacon



Beef Mince



Potatoes



Grated Italian Style Hard Cheese



Garlic



Grated Cheese



Passata



Red Wine Jus



Balsamic Glaze



Chipotle Paste



Salad Leaves

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



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

Ingredients

	2P	4P
Baguette	2 units	4 units
Bacon	170 g	340 g
Beef Mince	250 g	500 g
Potatoes	3 units	6 units
Grated Italian Style Hard Cheese	25 g	50 g
Garlic	2 units	4 units
Grated Cheese	50 g	100 g
Passata	1 pack	2 packs
Red Wine Jus	1 sachet	2 sachets
Balsamic Glaze	1 sachet	2 sachets
Chipotle Paste	1 sachet	2 sachets
Salad Leaves	120 g	240 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	891.5 g	100 g
Energy (kJ/kcal)	5866 kJ/ 1402 kcal	658 kJ/ 157.3 kcal
Fat (g)	62.9 g	7.1 g
Sat. Fat (g)	25.8 g	2.9 g
Carbohydrate (g)	141.4 g	15.9 g
Sugars (g)	19.5 g	2.2 g
Protein (g)	68.3 g	7.7 g
Salt (g)	7.9 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.

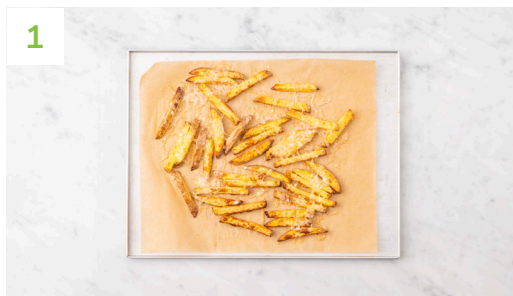
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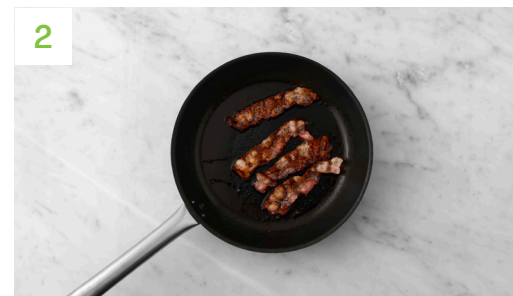
Make the Chips

- 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 cook until fragrant, 30 secs.
- Stir in the **passata**, **chipotle paste**, **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**.



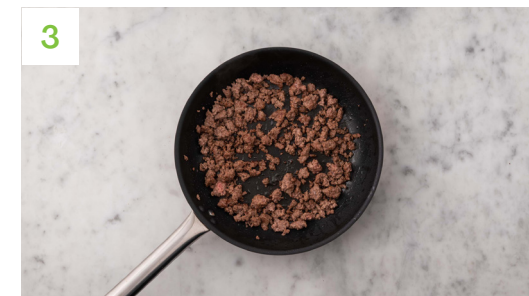
Get Prepped

- 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 **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.
- Meanwhile, trim the **baby gem**, halve lengthways and thinly slice widthways.



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 chipotle **chilli**-filled **baguettes** and sprinkle over the **bacon** crumble.
- Serve the cheesy chips and salad alongside.

Enjoy!