

Chipotle Beef Chilli Sub with crispy bacon and cheesy chips

35 – 40 mins • **Spicy**

22



Irish Bacon



Irish Beef Mince



Potatoes



Grated Italian
Style Hard Cheese



Baguette



Garlic



Grated Cheese



Passata



Red Wine Jus



Balsamic Glaze



Chipotle Paste



Salad Leaves

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



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.

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

Cooking tools you will need

Baking sheet with baking paper, grater

Ingredients

	2P	4P
Irish Bacon	130 g	260 g
Irish Beef Mince	240 g	480 g
Potatoes	600 g	1200 g
Grated Italian Style Hard Cheese	1 unit	2 units
Baguette	2 units	4 units
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	1 unit	2 units

Nutrition

for uncooked ingredient	Per 100g
Energy (kJ/kcal)	615 kJ/ 147 kcal
Fat (g)	5.7 g
Sat. Fat (g)	2.5 g
Carbohydrate (g)	16 g
Sugars (g)	2.6 g
Protein (g)	7.2 g
Salt (g)	0.6 g

See site or app for detailed nutritional info.

Allergens

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

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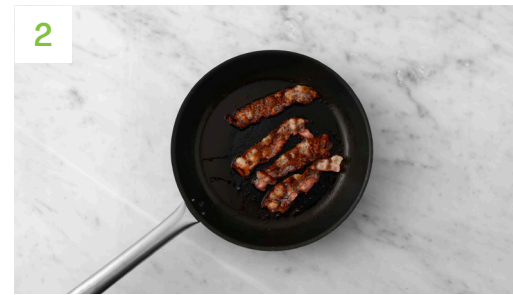


You can recycle me!



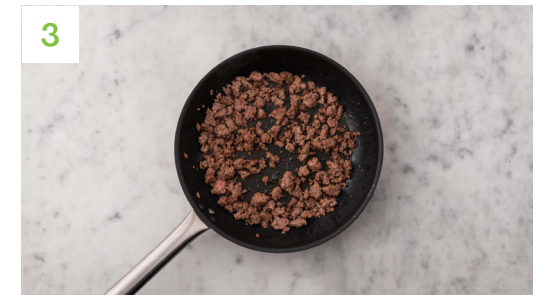
1 Make the Chips

- 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 **Italian style cheese** then return to the oven for the remaining time.



2 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.



3 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.



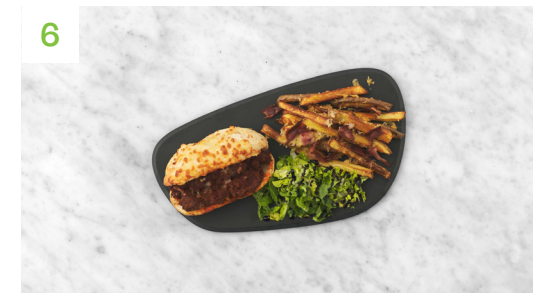
4 Simmer the Chili

- Add the **garlic** and cook until fragrant, 30 secs.
- Stir in the **passata**, ½ tsp **sugar** (per 2P) and 100ml **water** (per 2P)
- Bring to the boil, stirring, then lower the heat slightly and simmer until thickened, 7-8 mins.
- Remove from the heat and stir through the **chipotle paste**, **red wine jus** and a knob of **butter**.
- Taste and season with **salt**, **pepper** and **sugar** if needed.



5 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 **salad leaves**, halve lengthways and thinly slice widthways.



6 Finish and Serve

- When everything is almost ready, toss the **salad leaves** with the **balsamic glaze** and a drizzle of **oil**.
- Crumble the crispy **bacon** and toss with the chips.
- Plate up the chipotle chilli **baguettes**.
- Serve the cheesy **bacon** chips and salad alongside.

Enjoy!