



Smoky Asado Inspired Pulled Beef Sando with Spiced Fries, Roasted Pepper & Corn Salsa and Pickled Onion

34

Paddington in Peru 35-45 Minutes • 2 of your 5 a day



Potatoes



Roasted Spice and Herb Blend



Slow Cooked Beef



Red Onion



Lime



Bell Pepper



Sweetcorn



Coriander



Ciabatta



Baby Gem Lettuce



Smoky Base Paste

Pantry Items

Oil, Salt, Pepper, Sugar, Olive Oil, Butter, Mayonnaise

TASTY ADVENTURES IN PERU

Discover Peruvian cuisine alongside British Classics on your HelloFresh menu! Paddington in Peru hits cinemas on the 8th November – celebrate with easy and delicious meals inspired by Paddington.

Inspired by Peruvian asado, a slow-cooked beef dish, this sumptuous sando is a stack full of flavour and adventure. Corn, coriander, lime and pickled onion bring brightness and typical Peruvian colour to your plates as a quick salsa alongside the spiced fries.



Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Baking tray, ovenproof dish, aluminium foil, bowl, sieve and frying pan.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Roasted Spice and Herb Blend	1 sachet	1 sachet	2 sachets
Slow Cooked Beef**	280g	420g	560g
Red Onion	1	1½	2
Lime**	1	1½	2
Bell Pepper***	1	1½	2
Sweetcorn	160g	255g	340g
Coriander**	1 bunch	1 bunch	1 bunch
Ciabatta 13	2	3	4
Baby Gem Lettuce**	1	2	2
Smoky Base Paste	1 sachet	1½ sachets	2 sachets
Pantry	2P	3P	4P
Sugar for the Pickle*	1 tsp	1½ tsp	2 tsp
Sugar for the Salsa*	½ tsp	¾ tsp	1 tsp
Olive Oil for the Salsa*	1 tbsp	1½ tbsp	2 tbsp
Butter*	10g	15g	20g
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge ***Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
	794g	100g
Energy (kJ/kcal)	3830 /915	483 /115
Fat (g)	32.3	4.1
Sat. Fat (g)	8.5	1.1
Carbohydrate (g)	112.2	14.1
Sugars (g)	20.4	2.6
Protein (g)	48.2	6.1
Salt (g)	3.06	0.39


Nutrition for uncooked ingredients based on 2 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

13 Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

 You can recycle me!

HelloFresh UK
Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ



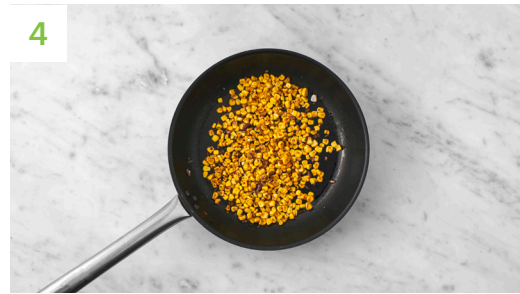
Eyes on the Fries

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide fries (no need to peel).

Pop the **fries** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, sprinkle over the **roasted spice and herb blend**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn halfway through.



Get Charring

In the meantime, drain the **sweetcorn** in a sieve.

Heat a drizzle of **oil** in a large frying pan on high heat. Once hot, add the **sweetcorn** and remaining **onion** and cook until charred, 5-6 mins. Adjust the heat if necessary. Stir only twice during this time - you want the **sweetcorn** to pick up some nice colour.

While it fries, roughly chop the **coriander** (stalks and all). Halve the **ciabatta**. Trim the **baby gem**, halve lengthways, then thinly slice.

Once the **sweetcorn** is charred, transfer to a bowl.



Roast the Beef

Meanwhile, remove the **beef** from the packaging. Place in an ovenproof dish along with the **juices**. Season with **salt** and **pepper** and cover loosely with foil.

When the oven is hot, roast on the middle shelf for 25-30 mins. **IMPORTANT:** Ensure the beef is piping hot throughout.

Meanwhile, halve and peel the **red onion**. Thinly slice one **half** and chop the other **half** into small pieces.

Halve the **lime**.



Time to Salsa

Once the **pepper** is cooked, transfer to a chopping board, cut into small pieces, then add to the bowl with the **sweetcorn**.

Add the **sugar** and **olive oil for the salsa** (see pantry for both amounts) to the bowl. Stir through **half** the **coriander** and a squeeze of the remaining **lime juice**. Season with **salt** and **pepper** and set aside for later.

Once the **beef** is cooked, remove from the oven. Pop the **ciabatta** in to warm through, 2-3 mins.

Reserve **1 tbsp** of **beef cooking juices** per person, then discard the foil and any remaining **cooking juices**. Use two forks to shred the **beef** as finely as you can.

Stir through the **smoky base paste** with a pinch of **sugar**, **butter** (see pantry for amount) and the remaining **coriander**.

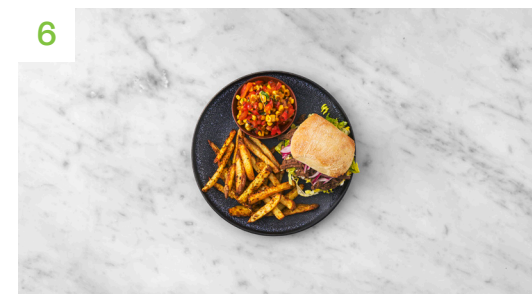


Finish the Prep

Add the **sliced onion** to a small bowl with the **juice of half** the **lime** and the **sugar for the pickle** (see pantry for amount). Season with a pinch of **salt**, then set aside to pickle.

Halve the **bell pepper** and discard the core and seeds. Slice into thin strips.

Put the **pepper** onto a baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Roast on the top shelf until soft and slightly charred, 14-16 mins.



Stack and Serve

When everything's ready, transfer the **ciabatta bases** to your plates. Spread over the **mayo** (see pantry for amount) and top with the **shredded baby gem**.

Spoon on your **pulled beef** and finish with your **pickled red onion**. Sandwich on your **ciabatta lids**.

Add your **salsa** and **spiced fries** to separate bowls and serve alongside.

Enjoy!

SCAN FOR THE CHANCE TO WIN! **PADDINGTON IN PERU**

We bear good news: don't miss the chance to win a family adventure to The Paddington Bear™ Experience and official film merchandise!

