

Cheesy Meatball Sub and Bacon Wedges with Pesto Drizzle and Balsamic Glazed Salad

Street Food 35-45 Minutes

34



Potatoes



Panko
Breadcrumbs



Fresh Pesto



Beef Mince



Bacon Lardons



Mature
Cheddar Cheese



Brioche Hot Dog Bun



Pizza Sauce



Pea Shoots



Balsamic Glaze

Before you start

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

Cooking tools

Baking tray, bowl and grater.

Ingredients

	2P	3P	4P
Potatoes	450g	700g	900g
Panko Breadcrumbs 13)	10g	25g	25g
Fresh Pesto** 7)	50g	64g	100g
Beef Mince**	240g	360g	480g
Bacon Lardons**	90g	120g	180g
Mature Cheddar Cheese** 7)	60g	90g	120g
Brioche Hot Dog Bun 7) 8) 11) 13)	2	3	4
Pizza Sauce	120g	180g	240g
Sugar for the Sauce*	1 tsp	1½ tsp	2 tsp
Pea Shoots**	40g	60g	80g
Balsamic Glaze 14)	1 sachets	1 sachet	2 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	605g	100g
Energy (kJ/kcal)	4540/1085	751/179
Fat (g)	57.0	9.4
Sat. Fat (g)	24.5	4.1
Carbohydrate (g)	88.7	14.7
Sugars (g)	14.7	2.4
Protein (g)	52.7	8.7
Salt (g)	3.26	0.54

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 11) Soya 13) Cereals containing gluten 14) Sulphites

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, milk, egg, mustard, celery, soya, 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.

Contact

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The Fresh Farm

60 Worship St, London EC2A 2EZ

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Get Prepped

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

Chop the **potatoes** into 2cm wide **wedges** (no need to peel). Pop the **wedges** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer.

TIP: Use two baking trays if necessary.

When the oven is hot, roast on the middle shelf until golden, 25-35 mins.



Finish the Prep

Meanwhile, grate the **cheese**.

Slice the **buns** through the middle (but not all the way through).

In a medium bowl, combine the **pizza sauce** and **sugar for the sauce** (see ingredients for amount), then set aside.



Make the Meatballs

Meanwhile, in a large bowl, combine the **breadcrumbs** and **half** the **fresh pesto**, then add the **beef mince**. Season with **salt** and **pepper** and mix together with your hands.

Roll into even-sized balls, 5 per person.

IMPORTANT: Wash your hands and equipment after handling raw mince.



Stack up your Subs

Once cooked, remove the **meatballs** from your oven and add to the bowl of **pizza sauce**. Toss to coat.

Wipe down the **meatball** baking tray, then pop the **buns** on and into the oven to warm through, 2-3 mins. Once warmed, remove from the oven, then transfer the **wedges** to the bottom shelf and increase the temperature to 240°C/220°C fan/gas mark 9.

Divide the **meatballs** and **sauce** between the **buns**. Sprinkle over the **cheese**, then bake them on the top shelf until the **cheese** has melted, 4-5 mins.



Time to Bake

Halfway through cooking, turn the **wedges** and add the **bacon lardons** to the same tray to cook for the remaining time. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook lardons thoroughly.

Meanwhile, pop the **meatballs** onto another large baking tray and drizzle with **oil**. Bake on the top shelf of your oven until browned on the outside and cooked through, 12-15 mins. **IMPORTANT:** The meatballs are cooked when no longer pink in the middle.



Serve

When ready, carefully transfer the **meatball subs** to your plates and spoon over the remaining **pesto**.

Serve the **bacon wedges** and **pea shoots** alongside. Drizzle the **balsamic glaze** over the **salad** to finish.

Enjoy!