



BBQ Pulled Beef Loaded Chips

with Cheddar Cheese and Chive Soured Cream

Special Sides 45-50 Minutes

3A

Find all your unchilled Market items in bag A.



Potatoes



Slow Cooked Beef



Mature Cheddar Cheese



Chives



Soured Cream



BBQ Sauce

Pantry Items
Oil, Salt, Pepper

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 and grater.

Ingredients

Ingredients	Quantity
Potatoes	700g
Slow Cooked Beef**	280g
Mature Cheddar Cheese**	90g
7) Chives**	1 bunch
Soured Cream** 7)	75g
BBQ Sauce	96g

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	624g 3552/849	100g 570/136
Fat (g)	32.4	5.2
Sat. Fat (g)	18.1	2.9
Carbohydrate (g)	91.1	14.6
Sugars (g)	13.2	2.1
Protein (g)	52.3	8.4
Salt (g)	2.25	0.36

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

Allergens

7) Milk

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, 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.

Contact

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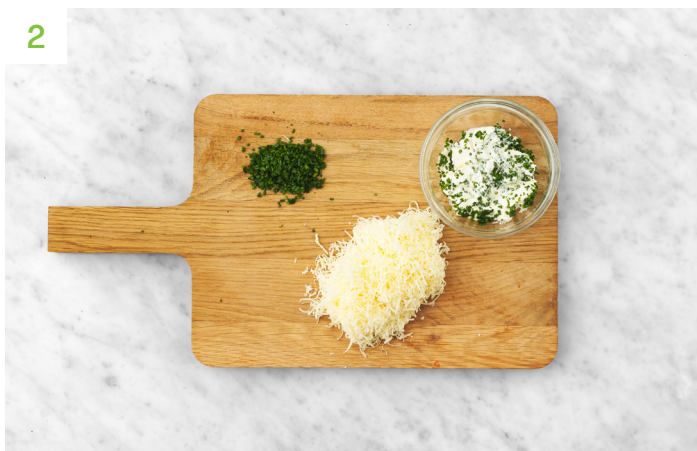
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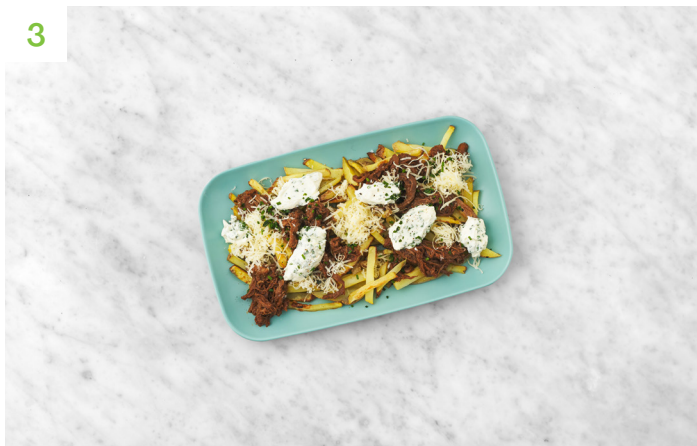
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2



3



Cook the Chips

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

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

c) Pop the **chips** 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.

d) When the oven is hot, bake on the top shelf until golden, 30-35 mins. Turn halfway through.

Bring on the Beef

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

b) Roast on the middle shelf for 25-30 mins. **IMPORTANT:** Ensure the beef is piping hot throughout.

c) In the meantime, grate the **Cheddar cheese**. Finely chop the **chives** (use scissors if easier). In a small bowl, combine the **soured cream** and **half** the **chives**. Season with **salt** and **pepper**, then set aside.

d) Once cooked, remove the **beef** from the oven, then discard the foil and any **cooking juices**.

Build and Serve

a) Use two forks to shred the **beef** as finely as you can, then stir through the **BBQ sauce** to fully coat the **beef**.

b) Pop **half** the **cooked chips** onto your serving platter, season with **salt** and top with **half** the **cheese**, then **half** the **BBQ pulled beef**. Repeat with the remaining **chips**, **beef** and **cheese**.

c) Dollop on the **chive soured cream** and sprinkle over the remaining **chives** to finish.

Enjoy!