



Fragrant Sweet Chilli and Bacon Meatball Sub with Chips and Spicy Sambal Slaw

Street Food 35-45 Minutes • Mild Spice

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Potatoes



Panko Breadcrumbs



Ginger, Garlic & Lemongrass Puree



Beef Mince



Streaky Bacon



Coriander



Sambal



Mayonnaise



Brioche Hot Dog Bun



Coleslaw Mix



Sweet Chilli 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 and bowl.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Panko Breadcrumbs 13)	10g	15g	20g
Ginger, Garlic & Lemongrass Puree	15g	22g	30g
Beef Mince**	240g	360g	480g
Streaky Bacon**	4 rashers	6 rashers	8 rashers
Coriander**	1 bunch	1 bunch	1 bunch
Sambal	30g	45g	60g
Mayonnaise 8) 9)	64g	96g	128g
Brioche Hot Dog Bun 7) 8) 11) 13)	2	3	4
Coleslaw Mix**	120g	180g	240g
Sweet Chilli Sauce	32g	48g	64g
Pantry	2P	3P	4P
Salt for the Breadcrumbs*	¼ tsp	½ tsp	½ tsp
Water for the Breadcrumbs*	1 tbsp	1½ tbsp	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3912 /935	668 /160
Fat (g)	44.9	7.7
Sat. Fat (g)	17.0	2.9
Carbohydrate (g)	93.0	15.9
Sugars (g)	19.8	3.4
Protein (g)	44.6	7.6
Salt (g)	4.01	0.68

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

Allergens

7) Milk **8)** Egg **9)** Mustard **11)** Soya **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, 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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Chop the Chips

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

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

Pop them 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, bake on the top shelf until golden, 25-30 mins. Turn halfway through.



Prep Time

Meanwhile, roughly chop the **coriander** (stalks and all).

In a medium bowl, combine the **sambal** (use less if you'd prefer things milder) and **mayo**. Set aside.

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

When everything's almost ready, pop the **buns** into the oven to warm through, 2-3 mins.



Make your Meatballs

In a large bowl, combine the **breadcrumbs**, **ginger, garlic & lemongrass puree, salt** and **water for the breadcrumbs** (see pantry for both amounts), then add the **beef mince**.

Season with **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.



Make the Sambal Slaw

Once the **buns** are warmed, transfer to your plates and spread each with a spoonful of **sambal mayo**.

Pop the **coleslaw mix** into the bowl with the remaining **sambal mayo**, then add **half** the **coriander** and toss together. Season with **salt** and **pepper**.



Ready, Steady, Bake

Pop the **meatballs** onto one side of a large baking tray. Lay the **bacon rashers** on the other side.

When the oven is hot, bake on the top shelf until both are browned and cooked through, 12-15 mins.

IMPORTANT: Wash your hands and equipment after handling raw meat. The meatballs are cooked when no longer pink in the middle. Cook bacon thoroughly.



Finish and Serve

When everything's ready, add some **sambal slaw** to the **buns**.

Line each side with a **bacon rasher**, then spoon in the **meatballs**. Drizzle with the **sweet chilli sauce** and sprinkle with the remaining **coriander**.

Serve on plates with the **chips** and remaining **slaw** alongside.

Enjoy!