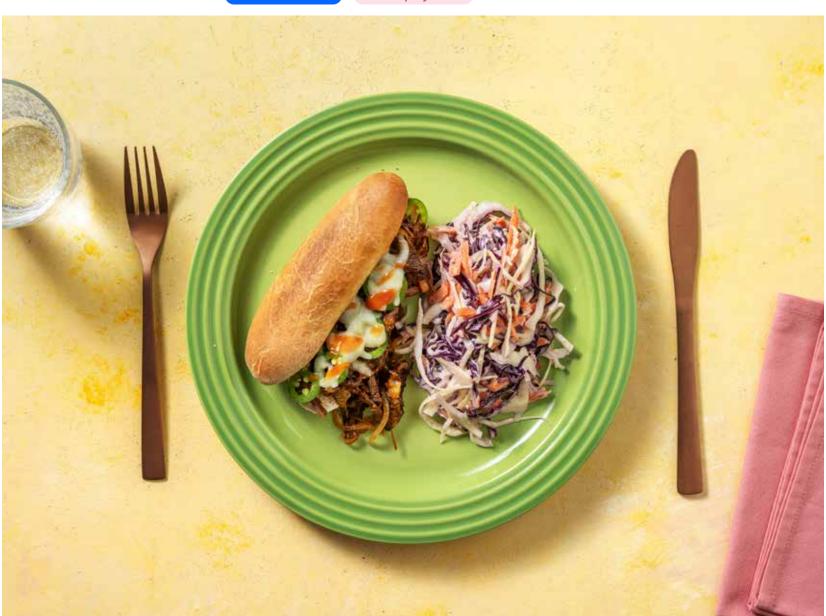


Cheesy Shredded BBQ Beef Subs

with Horseradish-Dressed Coleslaw

20-min

Spicy







Shredded Beef







Jalapeño



Monterey Jack Cheese, shredded



Coleslaw Cabbage



Sandwich Bun





Creamy Horseradish Sauce



Chipotle Sauce

Start here

- Before starting, remove 2 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.
- Preheat the broiler to high. Wash and dry all produce.

Heat Guide for Step 6:

• A quarter of the jalapeños for mild, half for medium and all the jalapeños for spicy!

Bust out

Baking sheet, measuring spoons, aluminum foil, large bowl, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Shredded Beef	250 g	500 g
BBQ Sauce	4 tbsp	8 tbsp
Yellow Onion	113 g	226 g
Beef Broth Concentrate	1	2
Jalapeño 🌙	1	2
Monterey Jack Cheese, shredded	½ cup	1 cup
Coleslaw Cabbage Mix	170 g	340 g
Mayonnaise	2 tbsp	4 tbsp
Sandwich Bun	2	4
Garlic Salt	1 tsp	2 tsp
Creamy Horseradish Sauce	2 tbsp	4 tbsp
Chipotle Sauce 🥒	2 tbsp	4 tbsp
Unsalted Butter*	3 tbsp	6 tbsp
Sugar*	1/4 tsp	½ tsp
Oil*		
Salt and Pepper*		

- * Pantry items
- ** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Cook onions

- Heat a large non-stick pan over medium heat.
- While the pan heats, peel, then cut **onion** into ¼-inch slices.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted. (NOTE: Do not use softened butter until step 3.)
- Add **onions**. Cook, stirring occasionally, until **onions** start to caramelize, 4-5 min. Season with **salt** and **pepper**.



Cook beef

- Crumble shredded beef over onions in the pan, then increase heat to mediumhigh. Sprinkle with garlic salt. Cook, stirring occasionally, until beef starts to crisp,
 2-3 min.**
- Add broth concentrate and ¼ cup water (dbl for 4 ppl). Cook, stirring often, until water is almost absorbed, 1-2 min.
- Drizzle **BBQ sauce** over **beef**, then stir to warm through, 1 min.
- Season with **salt** and **pepper**, to taste. Remove the pan from heat.



Make coleslaw

- Meanwhile, combine mayo, creamy horseradish sauce and ¼ tsp sugar (dbl for 4 ppl) in a large bowl.
- Add coleslaw cabbage mix. Season with salt and pepper, to taste, then toss to combine.



Prep

- Thinly slice **jalapeño**, removing seeds for less heat. (TIP: We suggest using gloves when prepping jalapeños!)
- Halve **buns**. Spread **softened butter** on cut sides.



Toast buns

- Meanwhile, arrange **buns** on a foil-lined baking sheet, cut-side up.
- Broil in the **top** of the oven until goldenbrown, 1-2 min. (TIP: Keep an eye on buns so they don't burn!)



Finish and serve

- Remove **top buns** from the baking sheet.
- Divide beef mixture between bottom buns. Top with as many sliced jalapeños as desired, then cheese. (NOTE: Reference heat guide.)
- Broil in the **top** of the oven until **cheese** melts, 1-2 min. (TIP: Keep an eye on buns so they don't burn!)
- Drizzle **chipotle sauce** over **cheese**, then close with **top buns**.
- Divide subs and coleslaw between plates.

Dinner Solved!