



Cheesy Shredded BBQ Beef Subs with Horseradish-Dressed Coleslaw

20-min

Spicy



Shredded Beef



BBQ Sauce



Yellow Onion



Beef Broth Concentrate



Jalapeño



Monterey Jack Cheese, shredded



Coleslaw Cabbage Mix



Mayonnaise



Sandwich Bun



Garlic Salt



Creamy Horseradish Sauce



Chipotle Sauce

HELLO SHREDDED BEEF

Slow-cooked flavours in a fraction of the time!

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*	¼ 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 medium-high. 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.



Toast buns

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



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.



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!