



BBQ Beef Brisket Subs & Cheesy Corn Fries

with Pickled Jalapeños & Coriander

READY TO COOK

Grab your Meal Kit with this symbol



Slow-Cooked Beef Brisket



All-American Spice Blend



BBQ Sauce



Sweetcorn



Potato Fries



Shredded Cheddar Cheese



Hot Dog Bun



Slaw Mix



Garlic Aioli



Pickled Jalapeños



Coriander

Prep in: 15-25 mins
Ready in: 40-50 mins

There's a lot to love in these loaded subs, but we reckon the BBQ sauce-laced beef brisket is the MVP; it's been slow-cooked for you, and gets fall-off-the-fork tender after you finish it in the oven, becoming the perfect filling for a fluffy hot dog bun!

Pantry items

Olive Oil

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium or large baking dish · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
slow-cooked beef brisket	1 packet (300g)	1 packet (600g)
water*	¼ cup	¼ cup
All-American spice blend	1 medium sachet	1 large sachet
BBQ sauce	1 packet	2 packets
sweetcorn	1 tin (125g)	1 tin (300g)
potato fries	1 medium bag	1 large bag
shredded Cheddar cheese	1 medium packet	1 large packet
hot dog bun	2	4
slaw mix	1 small bag	1 large bag
garlic aioli	1 medium packet	1 large packet
pickled jalapeños (optional)	1 medium packet	1 large packet
coriander	1 bag	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4123kJ (985Cal)	634kJ (151Cal)
Protein (g)	45.8g	7g
Fat, total (g)	53.1g	8.2g
- saturated (g)	17.1g	2.6g
Carbohydrate (g)	75.8g	11.7g
- sugars (g)	22.9g	3.5g
Sodium (mg)	1974mg	304mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



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2



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Roast the brisket

- Preheat oven to **240°C/220°C fan-forced**.
- In a baking dish, place **slow-cooked beef brisket** (including the packet liquid!) and the **water**. Cover with foil and roast for **22 minutes**.
- Uncover, then turn **beef** over. Add **All-American spice blend** and **BBQ sauce**. Turn brisket to coat. Roast, uncovered, until browned and heated through, a further **8-10 minutes**.

Bake the fries & get prepped

- While brisket is roasting, drain **sweetcorn**.
- Place **potato fries** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Bake until just tender, **15-20 minutes**.
- Remove fries tray from the oven. Top evenly with **corn** and **shredded Cheddar cheese**. Bake until golden and crispy, a further **5 minutes**.
- When fries are done, slice each **hot dog bun** lengthways down the middle, three-quarters of the way through. Place **buns** directly on a wire oven rack and bake until heated through, **3 minutes**.
- Meanwhile, in a medium bowl, combine **slaw mix**, **garlic aioli** and a drizzle of **olive oil**. Season with **salt** and **pepper** to taste.

Serve up

- Shred or slice brisket in the baking dish. Sprinkle **pickled jalapeños** (if using) over the fries.
- Divide cheesy corn fries and hot dog buns between plates. Fill each bun with a helping of creamy slaw and BBQ beef brisket.
- Garnish with torn **coriander** leaves to serve. Enjoy

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