

READY TO COOK



Grab your Meal Kit with this symbol







Beef Brisket



All-American Spice Blend



Sweet & Savoury







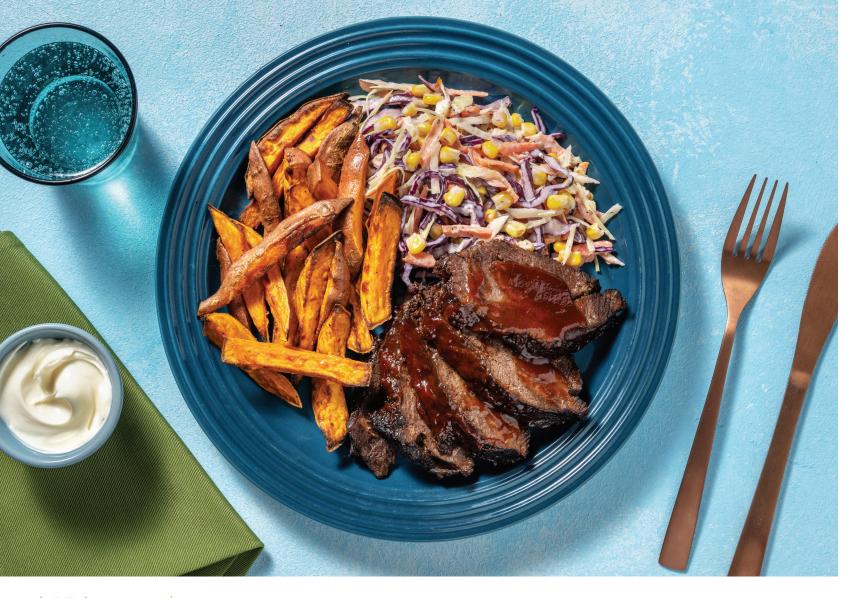


Sweetcorn



Ranch Dressing





Prep in: 5-15 mins Ready in: 30-40 mins

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 baking dish · Oven tray lined with baking paper

Ingredients

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	2 People	4 People	
olive oil*	refer to method	refer to method	
slow-cooked beef brisket	1 packet (300g)	1 packet (600g)	
All-American spice blend	1 medium sachet	2 medium sachets OR 1 large sachet	
sweet & savoury glaze	1 medium bag	1 large bag	
sweet potato fries	1 medium packet	1 large packet	
sweetcorn	1 tin (125g)	1 tin (300g)	
slaw mix	1 small bag	1 large bag	
ranch dressing	1 packet	2 packets	
garlic aioli	1 medium packet	1 large packet	

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3008kJ (719Cal)	532kJ (127Cal)
Protein (g)	35.5g	6.3g
Fat, total (g)	39.5g	7g
- saturated (g)	8.7g	1.5g
Carbohydrate (g)	51.7g	9.2g
- sugars (g)	28.2g	5g
Sodium (mg)	1429mg	253mg

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.



Roast the beef

- Preheat oven to 240°C/220°C fan-forced.
- Place slow-cooked beef brisket in a medium baking dish. Pour liquid from packaging over the beef.
- Sprinkle with All-American spice blend. Cover with foil and roast for 15 minutes.
- Remove from oven and uncover. Pour sweet & savoury glaze over the beef, then turn beef to coat.
- Roast, uncovered, until browned and heated through, 8-10 minutes.



Bake the fries & assemble the slaw

- While beef is roasting, place sweet potato fries on a lined oven tray. Drizzle with olive oil, season with salt and toss to coat. Bake until tender, 20-25 minutes.
- When brisket has 5 minutes remaining, drain sweetcorn.
- In a medium bowl, combine slaw mix, corn, ranch dressing and a drizzle of olive oil.
 Toss to coat. Season to taste.

TIP: If your oven tray is crowded, divide the fries between two trays.



Serve up

- Divide American-style beef brisket, sweet potato fries and ranch slaw between plates.
- · Spoon any remaining sauce from baking dish over beef.
- Serve with garlic aioli. Enjoy!

