



# Cheesy Beef Brisket & Bacon Subs

with Fries & Creamy Slaw

FATHER'S DAY SPECIAL

KID FRIENDLY

Grab your Meal Kit with this symbol



Brown Onion



Sweet & Savoury Glaze



Slow-Cooked Beef Brisket



Sweet Potato



Garlic & Herb Seasoning



Smoked Cheddar Cheese



Apple



Diced Bacon



Hot Dog Buns



Slaw Mix



Dill & Parsley Mayonnaise

### Recipe Update

Unfortunately, this week's cucumber was in short supply, so we've replaced it with apple. Don't worry, the recipe will be just as delicious, just be sure to follow your recipe card!

Prep in: 25-35 mins  
Ready in: 40-50 mins

A beef brisket sub, when you give it the right amount of love, can truly transform from a carnival food snack vibe to a gourmet Father's day winner. With garlic and herb fries and an apple-laced slaw, you can even use cutlery to eat up this sub (or use your hands; the messier the better, if you ask us!)

### 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 ·

Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
brown onion	1	2
sweet & savoury glaze	1 medium packet	1 large packet
slow-cooked beef brisket	1 small packet	2 small packets OR 1 large packet
sweet potato	2	4
garlic & herb seasoning	1 medium sachet	2 medium sachets OR 1 large sachet
smoked Cheddar cheese	1 packet (50g)	2 packets (100g)
apple	1	2
diced bacon	1 packet (90g)	1 packet (180g)
hot dog buns	2	4
slaw mix	1 small bag	1 large bag
dill & parsley mayonnaise	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4372kJ (1045Cal)	582kJ (139Cal)
Protein (g)	53.1g	7.1g
Fat, total (g)	54g	7.2g
- saturated (g)	19.7g	2.6g
Carbohydrate (g)	83.4g	11.1g
- sugars (g)	38.2g	5.1g
Sodium (mg)	2030mg	270mg

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

1



## Roast the beef brisket

- Preheat oven to **240°C/220°C fan-forced**.
- Thinly slice **brown onion**.
- In a medium baking dish, combine **sweet & savoury glaze** and **onion**.
- Add **slow-cooked beef brisket** and pour liquid from packaging over **beef**. Turn **beef** to coat. Cover with foil and roast for **15 minutes**.
- Remove from oven. Uncover, then turn over **beef**. Roast, uncovered, until browned and heated through, **8-10 minutes**.

4



## Bake the hot dog buns

- While bacon is cooking, slice **hot dog buns** in half lengthways, three quarters of the way through.
- Place **buns** directly on wire oven rack and bake, until heated through, **3 minutes**.

2



## Bake the fries

- Meanwhile, cut **sweet potato** into fries.
- Place **fries** on lined oven tray. Drizzle with **olive oil**, sprinkle over **garlic & herb seasoning** and toss to coat.
- Bake until tender, **20-25 minutes**.

5



## Assemble the slaw

- In a large bowl, combine **slaw mix**, **apple**, **dill & parsley mayonnaise** and a drizzle of **olive oil**. Season.

**Little cooks:** Take the lead by tossing the slaw!

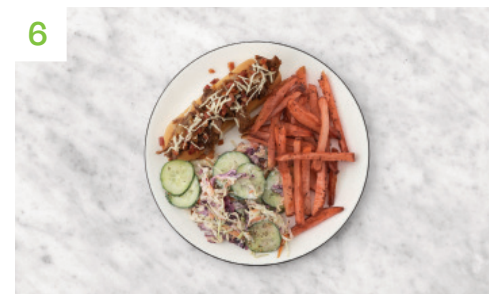
3



## Cook the bacon

- When brisket has **10 minutes** remaining, grate **smoked Cheddar cheese**.
- Thinly slice **apple**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **diced bacon**, breaking up with a spoon, until golden, **4-6 minutes**.

6



## Serve up

- Shred beef brisket directly in baking dish using two forks.
- Fill hot dog buns with beef and onion. Spoon over sauce from baking dish. Sprinkle over smoked Cheddar cheese and bacon.
- Serve with fries and creamy slaw. Enjoy!

## We're here to help!

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# Sticky Date & Almond Pudding

with Caramel Sauce & Cream

FATHER'S DAY SPECIAL KID FRIENDLY

Grab your Meal Kit with this symbol



Pitted Dates



Roasted Almonds



Basic Sponge Mix



Sweet Golden Spice Blend



Brown Sugar



Caramel Sauce



Light Cooking Cream

Prep in: 15-25 mins  
Ready in: 50-60 mins

Finish your dinner off with the very best kind of pudding – sticky date! Cakey on top and densely rich underneath, it's studded with chewy dates and topped off with an oozy caramel sauce for an indulgent dessert that Dad will especially love.

### Pantry items

Butter, Eggs

## Before you start

Wash your hands and any fresh food.

If you're cooking for 6, bake 2 batches of the Sticky Date and Almond Pudding with Caramel Sauce

## You will need

Kitchen scales · Medium or large baking dish

## Ingredients

	4 People
pitted dates	1 packet
roasted almonds	1 medium packet
<b>boiling water*</b>	½ cup
<b>butter*</b>	110g ½ medium packet (100g) OR ¼ large packet (100g)
basic sponge mix	100g OR ¼ large packet (100g)
sweet golden spice blend	1 medium sachet
brown sugar	½ packet
<b>eggs*</b>	2
caramel sauce	1 packet
<b>water* (for the sauce)</b>	2 tbs
light cooking cream	1 medium packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	7320kJ (1749Cal)	1504kJ (359Cal)
Protein (g)	25.8g	5.3g
Fat, total (g)	83.8g	17.2g
- saturated (g)	46.1g	9.5g
Carbohydrate (g)	219.9g	45.2g
- sugars (g)	144g	29.6g
Sodium (mg)	1974mg	406mg
Dietary Fibre (g)	11.6g	2.4g

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1



## Get prepped

- Boil the kettle. Preheat oven to **200°C/180°C fan-forced**.
- Roughly chop **pitted dates** and **roasted almonds**.
- In a large heatproof bowl, add **dates** and the **boiling water** (½ cup). Stir and set aside until lukewarm, **10 minutes**.

**TIP:** Don't drain the water from the dates, it's used in step 2!

3



## Make the caramel sauce

- When pudding has **5 minutes** remaining, heat a small saucepan over medium heat.
- Cook **caramel sauce** and the **water (for the sauce)**, whisking, until it starts to bubble, **2-3 minutes**.

**TIP:** To check if the pudding is done, stick a toothpick or skewer in the centre. It should come out clean.

2



## Bake the pudding

- In a medium heatproof bowl, microwave the **butter** in **10 second** bursts, until melted.
- Measure out 100g of **basic sponge mix**.
- To the bowl with dates, add measured **basic sponge mix**, **sweet golden spice blend**, the **brown sugar** (see ingredients), the **melted butter**, the **eggs** and half the **chopped almonds**. Mix until well combined.
- Generously grease base and sides of baking dish and pour in **sticky date batter**.
- Bake, until just firm to the touch, **35-40 minutes**.

4



## Serve up

- Divide sticky date and almond pudding between plates. Top with caramel sauce and **light cooking cream**.
- Sprinkle over remaining almonds to serve. Enjoy!

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