



American-Style Beef Brisket

with Sweet Potato Fries & Ranch Slaw

READY TO COOK

Grab your Meal Kit with this symbol



Slow-Cooked Beef Brisket



All-American Spice Blend



Sweet & Savoury Glaze



Sweet Potato Fries



Sweetcorn



Slaw Mix



Ranch Dressing



Garlic Aioli

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

Brisket typically needs plenty of patience for a tender result, but not when you have our slow-cooked beef brisket handy! Around 30 minutes is all it needs to roast it to perfection, while you pop the ready-to-bake SP fries in the oven and toss the slaw. Too easy.

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

	2 People	4 People
olive oil*	refer to method	refer to method
slow-cooked beef brisket	1 small packet	2 small packets OR 1 large packet
All-American spice blend	1 medium sachet	2 medium sachets OR 1 large sachet
sweet & savoury glaze	1 medium packet	1 large packet
sweet potato fries	1 medium bag	1 large bag
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.

1



2



3



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 the 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!

We're here to help!

Scan here if you have any questions or concerns



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