

READY TO COOK











Beef Brisket



All-American Spice Blend



Sweet & Savoury





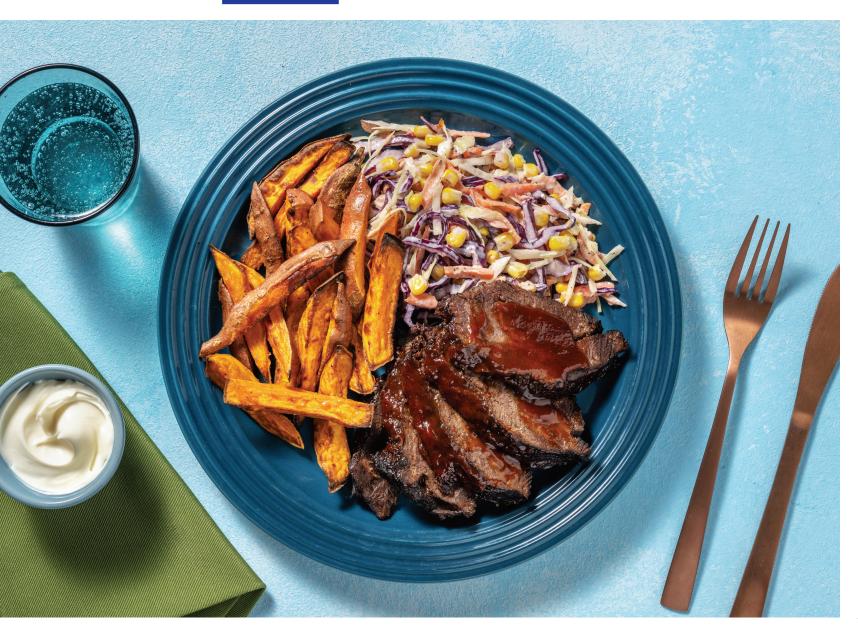


Sweetcorn



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 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 532kJ (127Cal) Energy (kJ) 3008kJ (719Cal) Protein (g) 35.5g 6.3g Fat, total (g) 39.5g 7g 8.7g 1.5g - saturated (g)

Carbohydrate (g) 51.7g 9.2g - sugars (g) 28.2g 5g Sodium (mg) 253mg 1429mg

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
- 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!



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