



BBQ Beef Brisket & Roasted Capsicum Sub

with Mushroom, Creamy Slaw & Jalapeño Fries

NEW

Grab your Meal Kit with this symbol



Slow-Cooked Beef Brisket



All-American Spice Blend



BBQ Sauce



Potato



Capsicum



Parmesan Cheese



Sliced Mushrooms



Hot Dog Bun



Slaw Mix



Mayonnaise



Pickled Jalapeños (Optional)

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

Eat Me Early

We've loaded a lot onto these hot dog buns, packed with only the best slow-cooked beef brisket ever! With the additions of creamy slaw, roast capsicum, sliced mushrooms and jalapeño fries, this one literally packs a punch!

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 · Large frying pan

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
water*	¼ cup	¼ cup
All-American spice blend	1 medium sachet	1 large sachet
BBQ sauce	1 packet	2 packets
potato	2	4
capsicum	1	2
Parmesan cheese	1 medium packet	1 large packet
sliced mushrooms	1 medium packet	1 large packet
hot dog bun	2	4
slaw mix	1 small bag	1 large bag
mayonnaise	1 packet (40g)	1 packet (80g)
pickled jalapeños (optional) 🌶️	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3611kJ (863Cal)	484kJ (116Cal)
Protein (g)	46.2g	6.2g
Fat, total (g)	41.8g	5.6g
- saturated (g)	14.7g	2g
Carbohydrate (g)	70.8g	9.5g
- sugars (g)	26.7g	3.6g
Sodium (mg)	1891mg	254mg

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



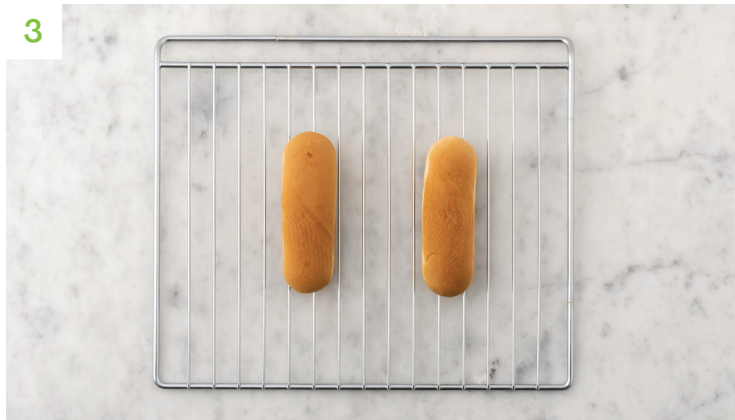
1



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**.

3



Get prepped

- Meanwhile, in a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **sliced mushrooms**, stirring, until browned and softened, **6-8 minutes**.
- 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**.
- In a medium bowl, combine **slaw mix**, **mayonnaise** and a drizzle of **olive oil**. Season.

2



Bake the fries

- While the brisket is roasting, cut **potato** into fries. Roughly chop **capsicum**.
- Place **potato** on one side of a lined oven tray. Place **capsicum** on the other side. Drizzle with **olive oil**, season with **salt** and toss to coat. Bake until just tender, **15-20 minutes**.
- Remove tray from the oven. Top **fries** evenly with **Parmesan cheese**. Bake until golden and crispy, a further **5 minutes**.

4



Serve up

- Shred or slice brisket in the baking dish, then add the mushrooms. Sprinkle **pickled jalapeños** (if using) over fries.
- Fill each bun with a helping of creamy slaw, roasted capsicum and BBQ beef brisket.
- Divide cheesy fries and hot dog buns between plates to serve. Enjoy!

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