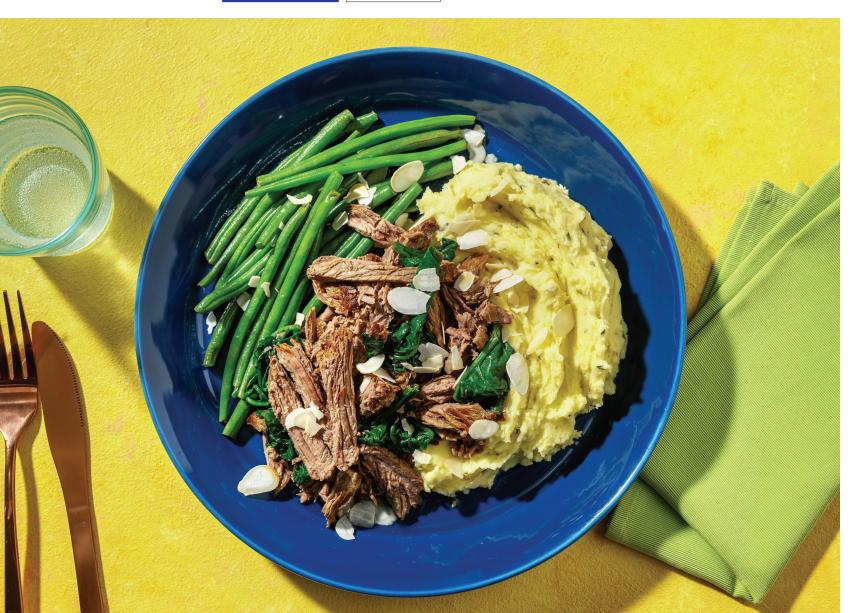


# Beef Brisket Ragu & Creamy Herb Mash with Steamed Green Beans & Flaked Almonds

READY TO COOK

KID FRIENDLY



Grab your Meal Kit with this symbol







Slow-Cooked Beef Brisket





Beans

Nan's Special Seasoning







Mayonnaise

Mashed Potato



Baby Spinach Leaves



Flaked Almonds

Prep in: 10-20 mins Ready in: 40-50 mins

Deliciously slow-cooked beef roasted to perfection is truly what you deserve. Sit back and relax as it cooks in the oven and let the aromas fill your kitchen.

**Pantry items** Olive Oil, Butter, Brown Sugar

# 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

# 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
passata	1 box	2 boxes
butter*	20g	40g
brown sugar*	½ tbs	1 tbs
Nan's special seasoning	1 medium sachet	1 large sachet
trimmed green beans	1 medium bag	1 large bag
mashed potato	1 medium packet	2 medium packets
dill & parsley mayonnaise	1 medium packet	1 large packet
baby spinach leaves	1 medium bag	1 large bag
flaked almonds	1 medium packet	1 large packet

#### \*Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3362kJ (804Cal)	567kJ (136Cal)
Protein (g)	39g	6.6g
Fat, total (g)	50.9g	8.6g
- saturated (g)	18g	3g
Carbohydrate (g)	43.7g	7.4g
- sugars (g)	15.6g	2.6g
Sodium (mg)	4070mg	687mg

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.



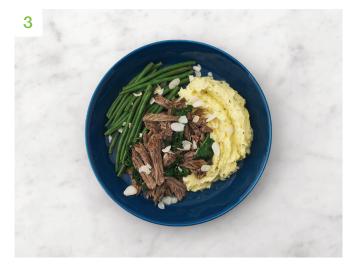
#### Roast the beef brisket

- Preheat oven to 240°C/220°C fan-forced.
- Place slow-cooked beef brisket in a medium baking dish.
- Pour liquid from the packaging over **beef**. Cover with foil and roast for **15 minutes**.
- Uncover, then add passata, the butter, the brown sugar and Nan's special seasoning, turning brisket to coat. Roast, uncovered, until browned and heated through, 8-10 minutes.



# Steam the green beans

- When the brisket has 10 minutes remaining, spread trimmed green beans in a large heatproof dish. Cover with a damp paper towel.
- Microwave green beans on high until tender, 2-3 minutes. Season, drizzle with olive oil and cover to keep warm.



#### Heat & serve

- Transfer mashed potato to a bowl. Microwave until hot and steaming, 3 minutes.
- Stir through dill & parsley mayonnaise until combined. Season to taste.
- Shred roast beef directly in a baking dish using two forks, then stir through baby spinach leaves until combined.
- Divide creamy herb mash and steamed green beans between bowls. Top with beef brisket ragu and flaked almonds to serve. Enjoy!

Scan here if you have any questions or concerns



