



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



Passata



Nan's Special Seasoning



Trimmed Green Beans



Mashed Potato



Dill & Parsley Mayonnaise



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.

1



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**.

2



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.

3



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!

We're here to help!

Scan here if you have any questions or concerns



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