



Tex-Mex Beef Brisket & Slaw Subs

with Garlic Aioli & Veggie Fries

NEW

KID FRIENDLY



Grab your Meal Kit with this symbol



Potato



Carrot



Slow-Cooked Beef Brisket



Tex-Mex Spice Blend



Shredded Cabbage Mix



Hot Dog Bun



Garlic Aioli



Cheddar Cheese

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

Gather round and get your hands on a carnival family fave meal - sloppy beef subs! Packed with beef brisket and cabbage and slathered with garlic aioli to complete the meal, these will get messy!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, White Wine Vinegar

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

Oven tray lined with baking paper · Medium baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
carrot	1	2
slow-cooked beef brisket	1 small packet	2 small packets OR 1 large packet
Tex-Mex spice blend	1 medium sachet	1 large sachet
shredded cabbage mix	1 medium bag	1 large bag
white wine vinegar*	drizzle	drizzle
hot dog bun	2	4
garlic aioli	1 medium packet	1 large packet
Cheddar cheese**	1 medium packet	1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2982kJ (713Cal)	532kJ (127Cal)
Protein (g)	40g	7.1g
Fat, total (g)	33.8g	6g
- saturated (g)	11.4g	2g
Carbohydrate (g)	60.5g	10.8g
- sugars (g)	16.7g	3g
Sodium (mg)	1430mg	255mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3326kJ (795Cal)	572kJ (137Cal)
Protein (g)	44.8g	7.7g
Fat, total (g)	40.8g	7g
- saturated (g)	15.7g	2.7g
Carbohydrate (g)	60.5g	10.4g
- sugars (g)	16.7g	2.9g
Sodium (mg)	1574mg	271mg

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

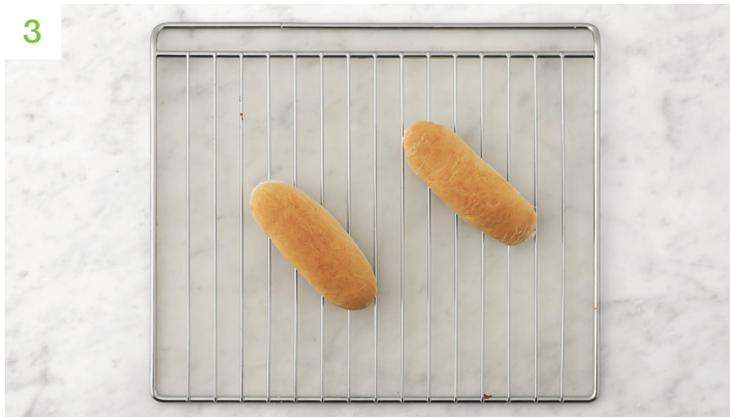


Bake the veggie fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** and **carrot** into fries.
- Place **veggie fries** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Bake until tender, **20-25 minutes**.

TIP: If your oven tray is crowded, divide the veggie fries between two trays

3



Make the slaw & toast the buns

- When brisket has **10 minutes** remaining, in a large bowl, combine **shredded cabbage mix** and a drizzle of **white wine vinegar** and **olive oil**. Season with **salt** and **pepper**.
- Slice **hot dog buns** in half lengthways, three quarters of the way through. Bake **buns** directly on a wire oven rack until heated through, **3 minutes**.

Custom Recipe: If you've added Cheddar cheese, evenly sprinkle Cheddar cheese on the buns then bake directly on a wire oven rack until heated through, 3 minutes.

2



Roast the brisket

- While the fries are baking, place **slow-cooked beef brisket** in a medium baking dish.
- Pour **liquid** from packaging over the beef. Sprinkle over **Tex-Mex spice blend**, turning **beef** to coat.
- Cover with foil and roast for **15 minutes**.
- Remove from oven. Uncover, then turn over **beef**. Roast, uncovered, until browned and heated through, **8-10 minutes**.

4



Serve up

- Shred beef.
- Spread buns with some **garlic aioli**, then fill burger with slaw and Tex-Mex beef brisket.
- Spoon over some liquid from the baking dish.
- Serve with veggie fries and any remaining slaw and garlic aioli. Enjoy!

Rate your recipe

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