



# 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
<b>olive oil*</b>	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
<b>white wine vinegar*</b>	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](https://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

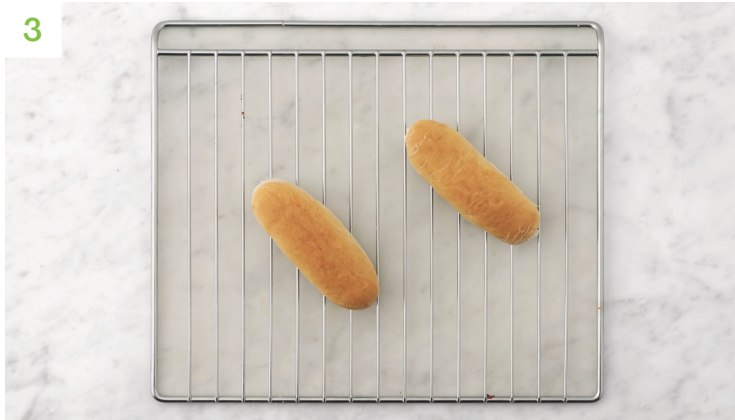


## Bake the veggie fries

- 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

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## 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

Our Culinary team is waiting for your feedback!  
Let them know what you thought: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)