



All-American Beef Brisket Quesadillas

with Corn & Tomato Salsa

NEW

KID FRIENDLY



Grab your Meal Kit with this symbol



Carrot



Brown Onion



Slow-Cooked Beef Brisket



Tomato Paste



All-American Spice Blend



Mini Flour Tortillas



Cheddar Cheese



Snacking Tomatoes



Corn Kernels



Light Sour Cream

Prep in: 20-30 mins
Ready in: 30-40 mins

We've upgraded your average quesadillas to hold a super premium and super delicious protein in its golden pouches; American slow-cooked beef brisket! Paired with an easy corn and tomato salsa, you'll have flavour packed into every bite.

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

Pantry items

Olive Oil, Butter, 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

Large frying pan · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
brown onion	½	1
slow-cooked beef brisket	1 small packet	2 small packets OR 1 large packet
tomato paste	1 medium packet	1 large packet
All-American spice blend	1 medium sachet	2 medium sachets
water*	¼ cup	½ cup
butter*	20g	40g
mini flour tortillas	6	12
Cheddar cheese	1 medium packet	1 large packet
snacking tomatoes	1 punnet	2 punnets
corn kernels	1 tin	2 tins
white wine vinegar*	drizzle	drizzle
light sour cream**	1 medium packet	1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3362kJ (804Cal)	569kJ (136Cal)
Protein (g)	43.8g	7.4g
Fat, total (g)	39.5g	6.7g
- saturated (g)	18.2g	3.1g
Carbohydrate (g)	65.2g	11g
- sugars (g)	19.9g	3.4g
Sodium (mg)	1498mg	254mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3656kJ (874Cal)	584kJ (140Cal)
Protein (g)	45.1g	7.2g
Fat, total (g)	45.8g	7.3g
- saturated (g)	22.2g	3.5g
Carbohydrate (g)	67.4g	10.8g
- sugars (g)	22.1g	3.5g
Sodium (mg)	1514mg	242mg

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



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Grate **carrot**.
- Thinly slice **brown onion (see ingredients)**.
- Transfer **slow-cooked beef brisket** including the liquid to a bowl and shred with 2 forks.



Bake the quesadillas

- Bake **quesadillas** until cheese has melted and tortillas are golden, **10-12 minutes**. Spoon any overflowing filling and cheese back into quesadillas.

TIP: Place a sheet of baking paper and a second oven tray on top of the quesadillas if they unfold during cooking.



Make the filling

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **carrot** and **onion**, stirring, until tender, **2-3 minutes**. Add **tomato paste** and **All-American spice blend** and cook until fragrant, **1 minute**.
- Add **shredded beef** and the **water** and cook, stirring, until slightly thickened, **4-5 minutes**.
- Remove from heat, then stir through the **butter** and season with **salt** and **pepper**.

TIP: Add a splash of water if the sauce looks dry.



Toss the salsa

- Meanwhile, halve **snacking tomatoes**.
- Drain **corn kernels**.
- In a medium bowl, combine **snacking tomatoes**, **corn kernels** and a drizzle of **white wine vinegar** and **olive oil**. Season to taste.



Assemble the quesadillas

- Arrange **mini flour tortillas** over a lined oven tray. Divide **beef mixture** among **tortillas**, spooning it onto one half of each **tortilla**, then top with **Cheddar cheese**.
- Fold empty half of each **tortilla** over to enclose filling and press down with a spatula. Brush or spray **tortillas** with a drizzle of **olive oil** and season.



Serve up

- Divide All-American beef brisket quesadillas between plates.
- Top with corn and tomato salsa to serve. Enjoy!

Custom Recipe: If you've added light sour cream, dollop sour cream over quesadillas to serve.

Rate your recipe

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