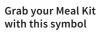


with Cheddar Cheese, Mayo & Tomato Salsa

NEW KID FRIENDLY











**Brown Onion** 

Beef Brisket



Tex-Mex Spice Blend

Potato





Tomato

Baby Spinach Leaves





Cheddar Cheese

Mayonnaise



Slow-Cooked Beef Brisket



Prep in: 15-25 mins Ready in: 30-40 mins

The best way to eat your fries is the loaded way. Stacked with Southern beef brisket, salsa and Cheddar, you don't even need cutlery to dig into this one.



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

Medium or large baking dish · Oven tray lined with baking

# Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
brown onion	1/2	1
slow-cooked beef brisket	1 small packet	2 small packets OR 1 large packet
Tex-Mex spice blend	1 medium sachet	1 large sachet
potato	3	6
tomato	1	2
baby spinach leaves	1 small bag	1 medium bag
white wine vinegar*	drizzle	drizzle
Cheddar cheese	1 medium packet	1 large packet
mayonnaise	1 medium packet	1 large packet
slow-cooked beef brisket**	1 small packet	2 small packets OR 1 large packet

<sup>\*</sup>Pantry Items \*\*Custom Recipe Ingredient

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2760kJ (660Cal)	420kJ (100Cal)
Protein (g)	41.9g	6.4g
Fat, total (g)	33.4g	5.1g
- saturated (g)	11.8g	1.8g
Carbohydrate (g)	46.4g	7.1g
- sugars (g)	16.3g	2.5g
Sodium (mg)	1509mg	229mg

#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3857kJ (922Cal)	<b>477kJ</b> (114Cal)
Protein (g)	69.4g	8.6g
Fat, total (g)	49.8g	6.2g
- saturated (g)	18.6g	2.3g
Carbohydrate (g)	47.9g	5.9g
- sugars (g)	16.6g	2.1g
Sodium (mg)	2004mg	248mg

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.
- Thinly slice brown onion (see ingredients).
- Place slow-cooked beef brisket and onion in a baking dish. Pour liquid from packaging over **beef**. Cover with foil and roast for **15 minutes**.
- Remove brisket from oven. Uncover, sprinkle over Tex-Mex spice blend and turn beef to coat.
- Roast, uncovered, until browned and heated through, **8-10 minutes**.

Custom Recipe: If you've doubled your slow-cooked beef brisket, cook beef as above, in two baking dishes if your dish is getting crowded.



#### Make the salsa

- When fries have 10 minutes remaining, finely chop tomato and baby spinach leaves.
- In a medium bowl, combine tomato and a drizzle of white wine vinegar and olive oil. Season.



#### Bake the fries

- Meanwhile, cut potato into fries.
- Place 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 fries between two trays.



# Serve up

- · Shred beef brisket.
- · Add spinach, to beef and toss to combine.
- · Divide fries between plates.
- Top with Southern beef brisket and Cheddar cheese. Drizzle over mayonnaise. Serve with tomato salsa. Enjoy!



Scan here if you have any questions or concerns

