

READY TO COOK









Slow-Cooked Beef Brisket





Vegetable Stock

Potato Fries





Cucumber



Mustard Cider Dressing



Prep in: 10-20 mins Ready in: 40-50 mins



In this three-step recipe, an already slow-cooked beef brisket is the real MVP; while it finishes in the oven with a couple of other shortcut ingredients, bake the pre-cut fries and toss the salad, which gets a lovely sharpness from the mustard cider dressing.

Pantry items Olive Oil

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 · Oven tray lined with baking paper

Ingredients

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	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	
sweet & savoury glaze	1 medium packet	1 large packet	
water*	1/4 cup	1/4 cup	
vegetable stock pot	1 packet	2 packets	
potato fries	1 medium packet	1 large packet	
cucumber	1	2	
spinach & rocket mix	1 medium packet	2 medium packets	
mustard cider dressing	1 packet	2 packets	

*Pantry Items

Nutrition

Per Serving	Per 100g
2039kJ (487Cal)	404kJ (97Cal)
33.7g	6.7g
20g	4g
7.1g	1.4g
39g	7.7g
12g	2.4g
1465mg	290mg
5.9g	1.2g
	2039kJ (487Cal) 33.7g 20g 7.1g 39g 12g 1465mg

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.



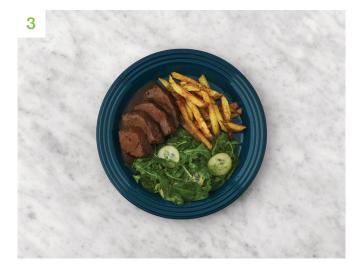
Roast the brisket

- Preheat oven to 240°C/220°C fan-forced.
- Place slow-cooked beef brisket (including packaging liquid!) in a medium baking dish. Pour sweet & savoury glaze and the water over beef. Gently stir in vegetable stock pot. Cover with foil, then roast for 15 minutes.
- Remove from oven. Uncover, then turn over beef. Roast, uncovered, until browned and heated through, 8-10 minutes.



Bake the potato fries

- While the brisket is roasting, place potato fries on a lined oven tray. Drizzle with olive oil, season with salt and pepper and toss to coat. Bake fries until tender, 20-25 minutes.
- Thinly slice **cucumber** into rounds.
- In a medium bowl, combine cucumber, spinach & rocket mix and mustard cider dressing. Season to taste.



Serve up

- Slice sweet and sticky slow-cooked beef brisket.
- Divide brisket, fries and cucumber salad between plates.
- Spoon any remaining glaze from the baking dish over brisket to serve. Enjoy!



Scan here if you have any questions or concerns

