



# Smokehouse Beef Brisket Sub

with Lemon Pepper Sweet Potato Fries & Apple Salad

NEW

PUB BISTRO

Grab your Meal Kit with this symbol



Slow-Cooked Beef Brisket



All-American Spice Blend



Sweet Potato



Lemon Pepper Seasoning



Apple



Bake-At-Home Ciabatta



Cheddar Cheese



Mixed Salad Leaves



Pickled Jalapeños (Optional)



Mayonnaise

Prep in: 25-35 mins  
Ready in: 40-50 mins

Crispy ciabatta slices are packed with tender beef brisket, rich and creamy mayo, and even some jalapeños for a burst of heat if you're feeling adventurous! Chow down on this easy and cheesy option for a twist on the classic pub sub you can enjoy at home.

### Pantry items

Olive Oil, Vinegar (White Wine or Balsamic)

## 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 · Two oven trays lined with baking paper

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
slow-cooked beef brisket	1 medium packet	2 medium packets OR 1 large packet
All-American spice blend	1 medium sachet	1 large sachet
sweet potato	2	4
lemon pepper seasoning	1 medium sachet	2 medium sachets
apple	1	2
bake-at-home ciabatta	2	4
Cheddar cheese	1 medium packet	1 large packet
<b>vinegar*</b> (white wine or balsamic)	drizzle	drizzle
mixed salad leaves	1 small packet	1 medium packet
pickled jalapeños ✓ (optional)	1 medium packet	1 large packet
mayonnaise	1 large packet	2 large packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4133kJ (988Cal)	669kJ (160Cal)
Protein (g)	46.8g	7.6g
Fat, total (g)	43.8g	7.1g
- saturated (g)	13g	2.1g
Carbohydrate (g)	99.6g	16.1g
- sugars (g)	25.2g	4.1g
Sodium (mg)	2367mg	383mg
Dietary Fibre (g)	13.1g	2.1g

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.

## Fancy a beer?

We recommend pairing this meal with Pale Ale or Lager

1



## Roast the brisket

- Preheat oven to **240°C/220°C fan-forced**.
- Place **slow-cooked beef brisket** in a baking dish.
- Pour **liquid** from packaging over beef. Sprinkle over **all-American spice blend**, turning 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



## Heat the ciabatta

- When brisket has **5 minutes** remaining, slice **bake-at-home ciabatta** in half lengths and place on a second lined oven tray.
- Sprinkle over **Cheddar cheese** and bake until golden, **5 minutes**.

2



## Bake the sweet potato fries

- While brisket is roasting, cut **sweet potato** into fries.
- Place **fries** on a lined oven tray. Sprinkle over **lemon pepper seasoning**, 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.

5



## Toss the salad

- Meanwhile, in a large bowl, combine a drizzle of **vinegar** and **olive oil**. Season with **salt** and **pepper**.
- Add **mixed salad leaves** and **apple** and toss until combined.

**TIP:** Toss the salad just before serving to keep the leaves crisp!

3



## Get prepped

- While fries are baking, thinly slice **apple** into wedges.

6



## Serve up

- Shred brisket using 2 forks and toss in sauce.
- Top ciabatta with beef brisket and **pickled jalapeños** (if using). Drizzle over half the **mayonnaise**.
- Divide smokey and cheesy brisket sub and lemon pepper sweet potato fries between plates.
- Serve with apple salad and remaining mayo. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



## Rate your recipe

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