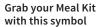


Texan-Style BBQ Beef Brisket Feast with Cheesy Pasta Bake & Apple Slaw

TASTE TOURS

KID FRIENDLY









Beef Brisket







Fusilli





Baby Spinach





Spring Onion

Light Cooking





Chicken-Style Stock Powder

Parmesan Cheese







Cheddar Cheese

Slaw Mix

Mustard Cider



Dressing

Pantry items

Prep in: 20-30 mins Ready in: 35-45 mins

Olive Oil, Butter, Plain Flour, Milk

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 \cdot Two medium or large baking dishes \cdot Large saucepan

Ingredients

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	2 People	4 People	
olive oil*	refer to method	refer to method	
slow-cooked beef brisket	1 medium packet	2 medium packets OR 1 large packet	
sweet & savoury glaze	1 medium packet	1 large packet	
fusilli	1 medium packet	2 medium packets	
garlic	2 cloves	4 cloves	
apple	1	2	
baby spinach leaves	1 small packet	1 medium packet	
spring onion	1 stem	2 stems	
butter*	20g	40g	
plain flour*	1 tbs	2 tbs	
milk*	¾ cup	1½ cups	
light cooking cream	1 large packet	2 large packets	
chicken-style stock powder	1 medium sachet	1 large sachet	
Parmesan cheese	1 medium packet	1 large packet	
Cheddar cheese	1 large packet	2 large packets	
slaw mix	1 small packet	1 large packet	
mustard cider dressing	1 packet	2 packets	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5628kJ (1345Cal)	766kJ (183Cal)
Protein (g)	61.1g	8.3g
Fat, total (g)	77.5g	10.6g
- saturated (g)	38g	5.2g
Carbohydrate (g)	96.9g	13.2g
- sugars (g)	32.1g	4.4g
Sodium (mg)	1929mg	263mg
Dietary Fibre (g)	10.7g	1.5g

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.



Scan here if you have any questions or concerns





Roast the beef brisket

- Preheat oven to 240°C/220°C fan-forced. Boil the kettle.
- Place slow-cooked beef brisket in a baking dish.
- Pour liquid from packaging over the beef. Cover with foil and roast for 15 minutes.
- Remove from oven. Uncover then add sweet & savoury glaze and turn over beef to coat. Roast, uncovered, until browned and heated through,
 8-10 minutes.



Cook the pasta

- While the beef is roasting, pour boiled water into a large saucepan over high heat with a pinch of salt. Cook fusilli in the boiling water until 'al dente', 11 minutes.
- Drain pasta, then transfer to a second baking dish.

TIP: 'Al dente' pasta is cooked through but still slightly firm in the centre.



Get prepped

- Meanwhile, finely chop garlic.
- Thinly slice apple into sticks.
- · Roughly chop baby spinach leaves.
- Thinly slice **spring onion**.



Make the cheesy sauce

- Heat a large frying pan over medium heat with the butter, garlic and a drizzle of olive oil. Cook until fragrant, 1 minute.
- Add the plain flour and cook, stirring, until a thick paste forms, 2 minutes. Slowly whisk in the milk until smooth.
- Add light cooking cream and chicken-style stock powder. Cook, stirring, until slightly thickened, 2-3 minutes.
- Remove from heat and stir in Parmesan cheese until combined. Season with a good pinch of salt and pepper.
- Pour cream sauce over fusilli and stir to combine. Evenly sprinkle with Cheddar cheese and bake until golden and bubbling,
 8-10 minutes.



Toss the slaw

 While the pasta is baking, in a large bowl, combine slaw mix, apple, baby spinach leaves and mustard cider dressing. Season to taste.

Little cooks: Take the lead by tossing the slaw!



Serve up

- Slice or shred Texan-style BBQ beef brisket. Garnish pasta bake with spring onion.
- Bring everything to the table to serve. Help yourself to beef brisket, cheesy pasta bake and apple slaw. Enjoy!

Little cooks: Add the finishing touch by sprinkling over the garnish!

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