HELLO FRESH

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

TASTE TOURS   **KID FRIENDLY**

Grab your Meal Kit with this symbol

Slow-Cooked Beef Brisket

Sweet & Savoury Glaze

Fusilli

Garlic

Apple

Baby Spinach Leaves

Spring Onion

Light Cooking Cream

Chicken-Style Stock Powder

Parmesan Cheese

Cheddar Cheese

Slaw Mix

Mustard Cider Dressing

Pantry items

Olive Oil, Butter, Plain Flour, Milk

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

Dig in to this tantalising trio of dishes! On the menu tonight is our glazed beef brisket, rich cheesy pasta bake and crisp apple slaw - there's something for everyone to enjoy...but be quick because these delectable dishes will be devoured in no time.

AL

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 · Two medium or large baking dishes · Large saucepan

Ingredients

	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.

1

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**.

2

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.*

3

Get prepped

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

4

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**.

5

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!*

6

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!*

Rate your recipe

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