



# Tex-Mex Beef Brisket Slaw Subs

with Sweet Potato & Carrot Fries

KID FRIENDLY

Grab your meal kit with this number

11



Sweet Potato



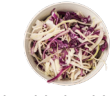
Carrot



Slow-Cooked Beef Brisket



Tex-Mex Spice Blend



Shredded Cabbage Mix



Hot Dog Bun



Smokey Aioli



Cheddar Cheese



Slow-Cooked Beef Brisket

Prep in: 15-25 mins  
Ready in: 40-50 mins

Gather round and get your hands on a carnival family fave meal - sloppy beef subs! Packed with beef brisket and cabbage and slathered with garlic aioli to complete the meal, these will get messy!

### Pantry items

Olive Oil, White Wine Vinegar

## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

**If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches**

## You will need

Oven tray lined with baking paper · Medium baking dish

## Ingredients

|                            | 2 People        | 4 People                              |
|----------------------------|-----------------|---------------------------------------|
| <b>olive oil*</b>          | refer to method | refer to method                       |
| sweet potato               | 2               | 4                                     |
| carrot                     | 1               | 2                                     |
| slow-cooked beef brisket   | 1 medium packet | 2 medium packets<br>OR 1 large packet |
| Tex-Mex spice blend        | 1 medium sachet | 1 large sachet                        |
| shredded cabbage mix       | 1 medium packet | 1 large packet                        |
| <b>white wine vinegar*</b> | drizzle         | drizzle                               |
| hot dog bun                | 2               | 4                                     |
| smokey aioli               | 1 medium packet | 2 medium packets                      |

\*Pantry Items

## Nutrition

| Avg Qty           | Per Serving     | Per 100g       |
|-------------------|-----------------|----------------|
| Energy (kJ)       | 3734kJ (892Cal) | 601kJ (144Cal) |
| Protein (g)       | 46.9g           | 7.6g           |
| Fat, total (g)    | 40.2g           | 6.5g           |
| - saturated (g)   | 15g             | 2.4g           |
| Carbohydrate (g)  | 84.5g           | 13.6g          |
| - sugars (g)      | 27.1g           | 4.4g           |
| Sodium (mg)       | 1686mg          | 271mg          |
| Dietary Fibre (g) | 19.1g           | 3.1g           |

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.

1

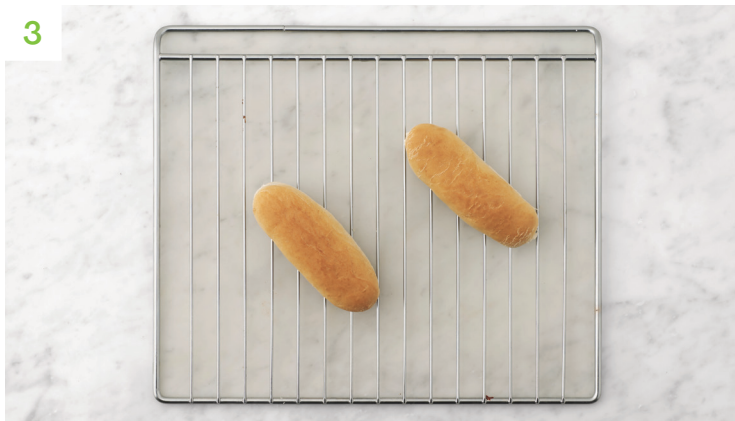


## Bake the veggie fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **sweet potato** and **carrot** into fries.
- Place **veggie 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 veggie fries between two trays.

3



## Make the slaw & toast the buns

- When brisket has **10 minutes** remaining, in a large bowl, combine **shredded cabbage mix**, a drizzle of **white wine vinegar** and **olive oil**.
- Season with **salt** and **pepper**.
- Slice **hot dog buns** in half lengthways, three quarters of the way through. Bake **buns** directly on a wire oven rack until heated through, **3 minutes**.

2



## Roast the brisket

- While the fries are baking, place **slow-cooked beef brisket** in a medium baking dish.
- Pour **liquid** from packaging the over beef. Sprinkle over **Tex-Mex spice blend**, turning **beef** 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



## Serve up

- Using two forks, shred beef.
- Spread buns with some **smokey aioli**, then fill burger with slaw and Tex-Mex beef brisket. Spoon over some liquid from the baking dish.
- Serve with veggie fries and any remaining slaw and smokey aioli. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



2024 | CW26

**CUSTOM  
OPTIONS**

**+** **ADD CHEDDAR CHEESE**  
Sprinkle over before serving.

**+** **DOUBLE BEEF BRISKET**  
Follow method above, cooking in batches if necessary.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

