



BBQ Beef Brisket & Slaw Burger

with Fries & Herby Mayo

NEW

KID FRIENDLY

Grab your meal kit with this number

11



Slow-Cooked Beef Brisket



All-American Spice Blend



BBQ Sauce



Potato



Carrot



Shredded Cabbage Mix



Bake-At-Home Burger Buns



Dill & Parsley Mayonnaise



Cheddar Cheese



Slow-Cooked Beef Brisket

Prep in: 15-25 mins
Ready in: 30-40 mins

Satisfy your cravings with our tender beef brisket and slaw burger! Slow-cooked brisket cooked in tangy BBQ sauce plus a creamy slaw, all on a toasted brioche-style bun. A flavour-packed journey awaits in every bite - welcome to burger bliss!

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

Medium or large baking dish · Oven tray lined with baking paper

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
All-American spice blend	1 medium sachet	1 large sachet
BBQ sauce	1 packet	2 packets
potato	2	4
carrot	1	2
shredded cabbage mix	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
bake-at-home burger buns	2	4
dill & parsley mayonnaise	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3890kJ (930Cal)	604kJ (144Cal)
Protein (g)	48g	7.5g
Fat, total (g)	41.7g	6.5g
- saturated (g)	12g	1.9g
Carbohydrate (g)	86.3g	13.4g
- sugars (g)	23.3g	3.6g
Sodium (mg)	1637mg	254mg
Dietary Fibre (g)	14.4g	2.2g

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**.
- 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 and uncover. Add **All-American spice blend** and **BBQ sauce**, then turn **beef** to coat.
- Roast, uncovered, until browned and heated through, **8-10 minutes**.

3



Make the slaw & toast the buns

- While the fries are baking, grate **carrot**.
- In a large bowl, combine **shredded cabbage mix**, **carrot** and a drizzle of **white wine vinegar** and **olive oil**. Season with **salt** and **pepper**.
- When the fries have **5 minutes** remaining, halve **bake-at-home burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.

2



Bake the fries

- While the brisket is roasting, cut **potato** into fries.
- Place **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 fries between two trays.

4



Serve up

- Shred beef brisket using two forks.
- Spread burger bases with **dill & parsley mayonnaise**.
- Top with some slaw and BBQ beef brisket.
- Serve with fries and any remaining slaw. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



CUSTOM OPTIONS



ADD CHEDDAR CHEESE

Sprinkle over beef brisket in the last minute of cooking.



DOUBLE BEEF BRISKET

Follow method above, cooking in two baking dishes if necessary.

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

