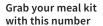


BBQ Beef Brisket & Slaw Burger with Fries & Herby Mayo

NEW

KID FRIENDLY











All-American Spice Blend

Beef Brisket







Carrot







Bake-At-Home



Mayonnaise

Burger Buns





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 \cdot Oven tray lined with baking paper

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
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.



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**.



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.



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.



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!







Sprinkle over beef brisket in the last minute of cooking.



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.

