



Smokey Beef Brisket & Bacon Subs

with Sweet Potato Fries & Creamy Slaw

FATHER'S DAY SPECIAL

KID FRIENDLY

Grab your meal kit with this number

28



Brown Onion



Sweet & Savoury Glaze



Slow-Cooked Beef Brisket



Sweet Potato



Garlic & Herb Seasoning



Apple



Diced Bacon



Hot Dog Bun



Slaw Mix



Dill & Parsley Mayonnaise



Cheddar Cheese

Prep in: 25-35 mins
Ready in: 40-50 mins

We've loaded a lot into these hot dog buns, packed with only the best, slow-cooked beef brisket ever! With the additions of creamy slaw, bacon, onion and sweet potato fries, the kids will love helping create this dish that every Father will love!

Pantry items

Olive Oil

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 · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
brown onion	1	2
sweet & savoury glaze	1 medium packet	1 large packet
slow-cooked beef brisket	1 medium packet	2 medium packets OR 1 large packet
sweet potato	2	4
garlic & herb seasoning	1 medium sachet	1 large sachet
apple	1	2
diced bacon	1 medium packet	1 large packet
hot dog bun	2	4
slaw mix	1 small packet	1 large packet
dill & parsley mayonnaise	1 medium packet	1 large packet
Cheddar cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4961kJ (1185cal)	615kJ (146cal)
Protein (g)	59.4g	7.4g
Fat, total (g)	59g	7.3g
- saturated (g)	22.1g	2.7g
Carbohydrate (g)	100.8g	12.5g
- sugars (g)	41.1g	5.1g
Sodium (mg)	2265mg	281mg
Dietary Fibre (g)	17.5g	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**.
- Thinly slice **brown onion**.
- In a medium baking dish, combine **sweet & savoury glaze** and **onion**. Add **slow-cooked beef brisket** and pour **liquid** from packaging over beef. Turn **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



Bake the hot dog buns

- While bacon is cooking, slice **hot dog buns** in half lengthways, three quarters of the way through.
- Place **buns** directly on a wire oven rack and bake until heated through, **3 minutes**.

2



Bake the sweet potato fries

- Meanwhile, cut **sweet potato** into fries.
- Place **fries** on a lined oven tray. Drizzle with **olive oil**, sprinkle over **garlic & herb seasoning** and toss to coat.
- Bake until tender, **20-25 minutes**.

5



Assemble the slaw

- In a large bowl, combine **slaw mix**, **apple**, **dill & parsley mayonnaise** and a drizzle of **olive oil**. Season to taste with **salt** and **pepper**.

Little cooks: *Take the lead by tossing the slaw!*

3



Cook the bacon

- When the brisket has **10 minutes** remaining, thinly slice **apple**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **diced bacon**, breaking up with a spoon, until golden, **4-6 minutes**.

6



Serve up

- Shred beef brisket directly in baking dish using two forks.
- Fill hot dog buns with beef and onion. Spoon over sauce from baking dish. Sprinkle over **Cheddar cheese** and bacon.
- Serve with fries and creamy slaw. Enjoy!

We're here to help!

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Decadent Chocolate Almond Brownies

with Balsamic Berry Compote & Cream

FATHER'S DAY SPECIAL

Grab your meal kit
with this number

28



Roasted Almonds



Chocolate Brownie
Mix



Mixed Berry
Compote



Light Cooking
Cream

Prep in: 15-25 mins
Ready in: 35-45 mins

Dish up a decadent dessert with two famous duos: chocolate and almond, plus mixed berry compote and cream. Our foolproof-brownie mix is rich and indulgent, and with a few extra-special touches it makes a totally loveable dessert.

Pantry items

Butter, Egg, White Sugar,
Balsamic 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.

You will need

Baking tin lined with baking paper · Small saucepan

Ingredients

	8-10 People
butter*	150g
roasted almonds	1 large packet
eggs*	3
chocolate brownie mix	1 packet
mixed berry compote	1 sachet
white sugar*	1 tbs
balsamic vinegar*	1 tsp
light cooking cream	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	1711kJ (408cal)	1506kJ (359cal)
Protein (g)	6.5g	5.7g
Fat, total (g)	24.1g	21.2g
- saturated (g)	12.6g	11.1g
Carbohydrate (g)	41.5g	36.5g
- sugars (g)	34.2g	30.1g
Sodium (mg)	153mg	135mg
Dietary Fibre (g)	2.9g	2.6g

The quantities provided above are averages only.

*Nutritional information is based on 8-10 servings.

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Get prepped

- Preheat oven to **180°C/160°C fan-forced**.
- Grease and line the baking tin with baking paper.
- Melt the **butter** in the microwave or in a small saucepan.
- Roughly chop **roasted almonds**.

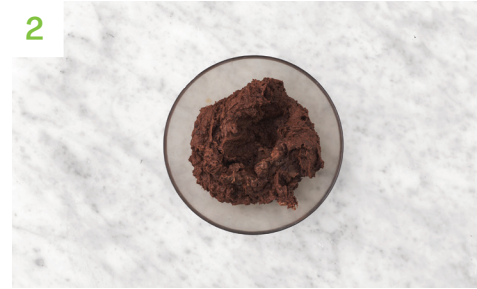


Bake the brownies

- Bake **brownie mixture** for **25-28 minutes** or until just firm to the touch but still a little soft in the middle.

TIP: To check if the brownies are done, stick a toothpick or skewer in the centre. It should come out with crumbs clinging. If you like your brownie more cakey and less fudgy, bake for an extra 5 minutes.

TIP: The brownies will firm up more once they've cooled. Allow to cool completely in the baking tin.



Combine the ingredients

- Crack the **eggs** into a large mixing bowl.
- Add **chocolate brownie mix**, the **melted butter** and a pinch of **salt**. Stir together with a wooden spoon until well combined.



Flavour the berry compote

- While the brownies are baking, in a medium bowl, add **mixed berry compote**, the **white sugar** and **balsamic vinegar**. Stir to combine and set aside.
- Once the brownies have cooled, slice into squares.



Transfer the mixture

- Pour **brownie batter** into the prepared baking tin and spread out evenly with the back of the wooden spoon.
- Top with chopped **almonds**.



Serve up

- Transfer brownies to a serving plate.
- Top with **light cooking cream** and the balsamic berry compote to serve. Enjoy!

TIP: Store any leftover brownies and berry compote in separate airtight containers.

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