



# 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
<b>olive oil*</b>	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](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



## 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 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 mixture. Spoon over sauce from baking dish. Sprinkle over **Cheddar cheese** and bacon.
- Serve with sweet potato fries and creamy slaw. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)





# Sticky Date & Almond Pudding

with Caramel Sauce & Cream

FATHER'S DAY SPECIAL

Grab your meal kit  
with this number

28



Pitted Dates



Roasted Almonds



Basic Sponge  
Mix



Sweet Golden  
Spice Blend



Brown Sugar



Caramel Sauce



Light Cooking  
Cream

Prep in: **15-25** mins  
Ready in: **50-60** mins

Finish your dinner off with the very best kind of pudding – sticky date! Cakey on top and densely rich underneath, it's studded with chewy dates and topped off with an oozy caramel sauce for an indulgent dessert that never fails to please.

### Pantry items

Butter, Eggs



## 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, double your quantities and bake in two batches!**

## You will need

Medium or large baking dish · Small saucepan

## Ingredients

	4 People
pitted dates	1 packet
roasted almonds	1 medium packet
<b>boiling water*</b>	½ cup
<b>butter*</b>	110g
basic sponge mix	½ medium packet
sweet golden spice blend	1 sachet
brown sugar	½ packet
<b>eggs*</b>	2
caramel sauce	1 packet
<b>water* (for the sauce)</b>	2 tbs
light cooking cream	1 medium packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	2897kJ (692Cal)	1503kJ (359Cal)
Protein (g)	10.1g	5.2g
Fat, total (g)	41.4g	21.5g
- saturated (g)	22.9g	11.9g
Carbohydrate (g)	70.6g	36.6g
- sugars (g)	47.4g	24.6g
Sodium (mg)	621mg	322mg
Dietary Fibre (g)	5.1g	2.6g

The quantities provided above are averages only.  
\*Nutritional information is based on 4 servings.

## 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



## Get prepped

- Preheat oven to **200°C/180°C fan-forced**. Boil the kettle.
- Roughly chop **pitted dates** and **roasted almonds**.
- In a large heatproof bowl, add **dates** and the **boiling water** (½ cup for 4 people). Stir and set aside until lukewarm, **10 minutes**.

**TIP:** Reserve the water as it's used in step 2!

3



## Heat the caramel sauce

- When pudding has **5 minutes** remaining, heat a small saucepan over medium heat.
- Cook **caramel sauce** and the **water (for the sauce)**, whisking, until it starts to bubble, **2-3 minutes**.

**TIP:** To check if the pudding is done, stick a toothpick or skewer in the centre. It should come out clean.

2



## Bake the pudding

- In a medium heatproof bowl, microwave the **butter** in **10 second** bursts, until melted.
- To bowl with dates, add **basic sponge mix (see ingredients)**, **sweet golden spice blend**, **brown sugar (see ingredients)**, the **melted butter**, **eggs** and half the **chopped almonds**. Mix until well combined.
- Generously grease base and sides of a baking dish and pour in **sticky date batter**.
- Bake, until just firm to the touch, **35-40 minutes**.

4



## Serve up

- Divide sticky date and almond pudding between plates.
- Top with the heated caramel sauce and **light cooking cream**.
- Sprinkle over remaining almonds to serve. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



2024 | CW36

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)