



Loaded Beef Brisket & Veggie Pie

with Cheesy Mashed Potato Top

NEW

KID FRIENDLY

Grab your meal kit with this number

11



Potato



Carrot



Zucchini



Red Onion



Slow-Cooked Beef Brisket



Aussie Spice Blend



Garlic Paste



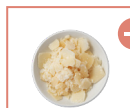
Sweet & Savoury Glaze



Baby Spinach Leaves



Parmesan Cheese



Parmesan Cheese



Beef Mince

Prep in: 20-30 mins
Ready in: 40-50 mins

Protein Rich

There is a load of flavour packed into this hearty pie. With slow-cooked beef brisket as the protein of choice, stir-fried veggies and not one, but two stunning flavour providers, this pie is truly the 'piece de resistance' and makes the perfect base for the fluffy Parmesan mash!

Pantry items

Olive Oil, Butter, Milk

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 saucepan · Large frying pan · Medium or large baking dish

Ingredients

| | 2 People | 4 People |
|--------------------------|-----------------|---------------------------------------|
| olive oil* | refer to method | refer to method |
| potato | 2 | 4 |
| butter* | 40g | 80g |
| milk* | 2 tbs | ¼ cup |
| salt* | ¼ tsp | ½ tsp |
| carrot | 1 | 2 |
| zucchini | 1 | 2 |
| red onion | 1 | 2 |
| slow-cooked beef brisket | 1 medium packet | 2 medium packets OR 1 large packet |
| Aussie spice blend | 1 medium sachet | 1 large sachet |
| garlic paste | 1 packet | 2 packets |
| sweet & savoury glaze | 1 medium packet | 1 large packet |
| baby spinach leaves | 1 small packet | 1 medium packet |
| Parmesan cheese | 1 medium packet | 1 large packet |

*Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|-------------------|-----------------|----------------|
| Energy (kJ) | 3112kJ (743Cal) | 423kJ (101Cal) |
| Protein (g) | 46.8g | 6.4g |
| Fat, total (g) | 41.1g | 5.6g |
| - saturated (g) | 21.6g | 2.9g |
| Carbohydrate (g) | 44.5g | 6g |
| - sugars (g) | 21.9g | 3g |
| Sodium (mg) | 1759mg | 239mg |
| Dietary Fibre (g) | 11.6g | 1.6g |

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 Make the mash topping

- Boil the kettle.
- Peel and cut **potato** into large chunks.
- Half-fill a large saucepan with boiling water, then add a generous pinch of **salt**.
- Cook **potato** in the boiling water over high heat until easily pierced with a fork, **12-15 minutes**. Drain and return to the pan.
- Add the **butter, milk** and **salt** to potato. Mash until smooth.

TIP: Save time and get more fibre by leaving the potato unpeeled.



4 Finish the filling

- Return frying pan to high heat with a drizzle of **olive oil**.
- Cook **Aussie spice blend** and **garlic paste**, until fragrant, **1 minute**.
- Add **brisket** and **sweet & savoury glaze**, stirring, until heated through and liquid has slightly evaporated, **4-5 minutes**.
- Remove from heat, then return **cooked veggies** and add **baby spinach leaves**, stirring to combine.



2 Get prepped

- Meanwhile, thinly slice **carrot** and **zucchini** into half-moons.
- Thinly slice **red onion**.
- Transfer **slow-cooked beef brisket** including the liquid to a bowl and shred with 2 forks.



5 Bake the pie

- Preheat grill to high.
- Transfer **brisket filling** to a baking dish and evenly spread **mashed potato** over the top.
- Sprinkle with **Parmesan cheese**. Grill **pie**, until lightly golden, **8-10 minutes**.

TIP: Grills cook fast, so keep an eye on the pie!



3 Start the filling

- In a large frying pan heat a drizzle of **olive oil** over high heat.
- Cook **carrot, zucchini** and **onion**, stirring until tender, **4-5 minutes**. Transfer to a bowl and season with **salt** and **pepper**.



6 Serve up

- Divide the loaded beef brisket and veggie pie with cheesy mashed potato top between plates to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



CUSTOM OPTIONS

+ **DOUBLE PARMESAN CHEESE**
Follow method above.

↻ **SWAP TO BEEF MINCE**
Before cooking sauce, cook beef mince, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.

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

