

with Cheddar Cheese & BBQ Mayo

KID FRIENDLY









Brown Onion

Beef Brisket



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All-American Spice Blend

Potato







Baby Spinach



Cheddar Cheese

BBQ Mayo



Slow-Cooked Beef Brisket

Cheddar Cheese





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

	2 People	4 People
olive oil*	refer to method	refer to method
brown onion	1/2	1
slow-cooked beef brisket	1 medium packet	2 medium packets OR 1 large packet
All-American spice blend	1 medium sachet	1 large sachet
potato	3	6
tomato	1	2
baby spinach leaves	1 small packet	1 medium packet
white wine vinegar*	drizzle	drizzle
Cheddar cheese	1 medium packet	1 large packet
BBQ mayo	1 medium packet	2 medium packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2943kJ (703Cal)	431kJ (103Cal)
Protein (g)	46.5g	6.8g
Fat, total (g)	36.2g	5.3g
- saturated (g)	12.9g	1.9g
Carbohydrate (g)	46.7g	6.8g
- sugars (g)	16.4g	2.4g
Sodium (mg)	1592mg	233mg
Dietary Fibre (g)	11.5g	1.7g
- sugars (g) Sodium (mg)	16.4g 1592mg	2.4g 233mg

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.
- Thinly slice brown onion (see ingredients).
- Place slow-cooked beef brisket and onion in a baking dish. Pour liquid from packaging over beef. Cover with foil and roast for 15 minutes.
- Remove from oven. Uncover, sprinkle with All-American spice blend and turn beef to coat.
- Roast, uncovered, until browned and heated through, 8-10 minutes.



Bake the fries

- Meanwhile, 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.



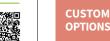
Make the salsa

- When fries have 10 minutes remaining, finely chop tomato and baby spinach leaves.
- In a medium bowl, combine tomato and a drizzle of white wine vinegar and olive oil. Season to taste with salt and pepper.
- · Using two forks, shred beef brisket.
- Add spinach to beef and toss to combine.



Serve up

- Divide fries between plates.
- Top with Southern beef brisket and Cheddar cheese.
- Drizzle with BBQ mayo. Serve with tomato salsa. Enjoy!









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

