



Sticky Beef Brisket Jacket Potatoes

with Spinach Slaw & Garlic Aioli

NEW

KID FRIENDLY

Grab your meal kit with this number

11



Potato



Carrot



Baby Spinach Leaves



Brown Onion



Slow-Cooked Beef Brisket



Aussie Spice Blend



Sweet & Savoury Glaze



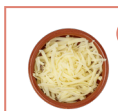
Shredded Cabbage Mix



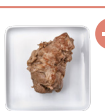
Cheddar Cheese



Garlic Aioli



Cheddar Cheese



Slow-Cooked Beef Brisket

Prep in: 15-25 mins
Ready in: 45-55 mins

Saddle up for a taste of the great outdoors with this beef brisket delight! These spuds are stacked high with hearty beef and sharp Cheddar and when served with a fresh spinach slaw and creamy aioli, you can't go wrong.

Pantry items

Olive Oil, Vinegar (White Wine or Balsamic)

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

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	3	6
carrot	1	2
baby spinach leaves	1 small packet	1 medium packet
brown 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
sweet & savoury glaze	1 medium packet	1 large packet
shredded cabbage mix	1 medium packet	1 large packet
vinegar* (white wine or balsamic)	drizzle	drizzle
Cheddar cheese	1 medium packet	1 large packet
garlic aioli	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3430kJ (819Cal)	436kJ (104Cal)
Protein (g)	48.4g	6.2g
Fat, total (g)	44g	5.6g
- saturated (g)	13.5g	1.7g
Carbohydrate (g)	55.2g	7g
- sugars (g)	23.9g	3g
Sodium (mg)	1471mg	187mg
Dietary Fibre (g)	14.7g	1.9g

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.

We're here to help!

Scan here if you have any questions or concerns



1



Roast the potato

- Preheat oven to **200°C/180°C fan-forced**.
- Cut **potato** in half.
- Place **potato** halves on a lined oven tray.
- Drizzle with **olive oil**, season with **salt** and toss to coat.
- Arrange cut-side down and roast until crisp and tender, **40-45 minutes**.

3



Finish the brisket topping

- Add **shredded beef** to the pan, then cook, stirring, until heated through and the liquid has evaporated, **4-5 minutes**.
- Remove pan from heat and stir through **sweet & savoury glaze** and a splash of **water** until combined. Season to taste with **salt** and **pepper**.
- In a large bowl, combine **shredded cabbage mix**, **carrot**, **baby spinach leaves** and a drizzle of **vinegar** and **olive oil**. Season to taste.

2



Get prepped and start the brisket topping

- Meanwhile, grate **carrot**.
- Roughly chop **baby spinach leaves** and **brown onion**.
- Transfer **slow-cooked beef brisket** including the liquid to a bowl and shred with 2 forks.
- When potato has **10 minutes** remaining, in a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion**, stirring, until just tender, **2-3 minutes**.
- Add **Aussie spice blend** and cook until fragrant, **1 minute**.

4



Serve up

- Divide jacket potatoes and spinach slaw between plates.
- Top potato with sticky beef brisket.
- Sprinkle over **Cheddar cheese**.
- Drizzle over **garlic aioli** to serve. Enjoy!

CUSTOM OPTIONS

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

+ **DOUBLE SLOW-COOKED BEEF BRISKET**
Follow method above, cooking in batches if necessary.

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

