

Beef Brisket & Mushroom Gravy Pie

Grab your meal kit with this number

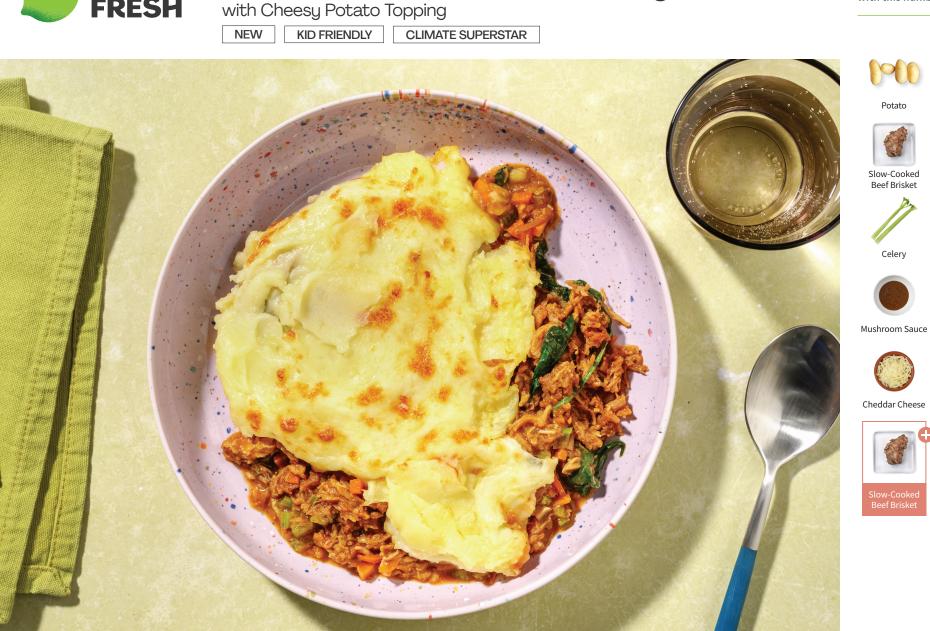
Potato



Garlic

Carrot

Savoury Seasoning





Prep in: 20-30 mins Ready in: 35-45 mins

Protein Rich

This veggie loaded pie is the talk of the town and by town, we mean the HelloFresh test kitchen! Combined with slow-cooked beef brisket, a cheesy potato topping and tasty mushroom gravy laced throughout, there will be a race for seconds once this one gets plated up.

Baby Spinach Leaves

Celery





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

Large 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
garlic	1 clove	2 cloves
butter*	40g	80g
milk*	2 tbs	¼ cup
slow-cooked beef brisket	1 medium packet	2 medium packets OR 1 large packet
carrot	1	2
celery	1 medium packet	1 large packet
savoury seasoning	1 sachet	2 sachets
mushroom sauce	1 packet	2 packets
baby spinach leaves	1 small packet	1 medium packet
water*	¼ cup	½ cup
Cheddar cheese	1 medium packet	1 large packet
* Pantry Items		

*Pantry Items Nutrition

Avg Qty	Per Serving	Per 100g	
Energy (kJ)	2994kJ (715Cal)	522kJ (124Cal)	
Protein (g)	44.2g	7.7g	
Fat, total (g)	44.4g	7.7g	
- saturated (g)	23.8g	4.1g	
Carbohydrate (g)	34.5g	6g	
- sugars (g)	11.4g	2g	
Sodium (mg)	1474mg	257mg	
Dietary Fibre (g)	8.3g	1.4g	

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.



Make the mash

- Boil the kettle. Half-fill a large saucepan with boiling water, then add a generous pinch of **salt**.
- Peel potato and cut into large chunks.
- Peel garlic.
- Cook **potato** and **garlic** 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 and milk to potato and season with salt. Mash until smooth.

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



Finish the pie filling

- Add savoury seasoning, then cook until fragrant, **1 minute**.
- · Add shredded beef brisket and cook, stirring, until heated through, 4-5 minutes.
- Remove from heat, then stir in **mushroom** sauce, baby spinach leaves and the water, until wilted.



Get prepped

- Transfer slow-cooked beef brisket including the liquid to a bowl and shred with 2 forks.
- Finely chop carrot and celery.



Start the pie filling

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook carrot and celery, stirring, until tender, 5-6 minutes.



Grill the pie

- Preheat the grill to high.
- Transfer beef filling into a baking dish and spread mashed potato over the top.
- Sprinkle with Cheddar cheese.
- Grill pie until lightly golden, 5-10 minutes.



Serve up

• Divide beef brisket and mushroom gravy pie between plates to serve. Enjoy!

We're here to help! Scan here if you have any questions or concerns 2024 | CW42



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

ADD DICED BACON

Cook with filling, 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.

