

Thai Beef Brisket & Red Coconut Curry

with Fragrant Rice & Sautéed Veggies

TASTE TOURS

Grab your meal kit
with this number

38



Slow-Cooked
Beef Brisket



Garlic



Lime



Jasmine Rice



Green Beans



Asian Greens



Satay Seasoning



Mild Thai
Red Curry Paste



Coconut Milk



Crushed Peanuts



Coriander

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

Who needs takeaway when you can whip up this creamy curry with a kick. Our mild Thai red curry paste is the not-so secret ingredient, adding a depth of flavour that's the perfect ratio of savoury to sweet. You'll be thanking us later!

Pantry items

Olive Oil, Butter, Brown Sugar

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 · Medium saucepan with a lid · Large frying pan

Ingredients

| | 2 People | 4 People |
|---------------------------|-----------------|---------------------------------------|
| olive oil* | refer to method | refer to method |
| slow-cooked beef brisket | 1 medium packet | 2 medium packets OR 1 large packet |
| garlic | 2 cloves | 4 cloves |
| lime | 1 | 2 |
| butter* | 20g | 40g |
| jasmine rice | 1 medium packet | 1 large packet |
| water* | 1 cup | 2 cups |
| green beans | 1 medium packet | 2 medium packets |
| Asian greens | 1 packet | 2 packets |
| satay seasoning | 1 sachet | 2 sachets |
| mild Thai red curry paste | 1 packet | 2 packets |
| coconut milk | 1 packet | 2 packets |
| brown sugar* | ½ tbs | 1 tbs |
| crushed peanuts | 1 medium packet | 1 large packet |
| coriander | 1 packet | 1 packet |

*Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|-------------------|------------------|----------------|
| Energy (kJ) | 4421kJ (1056Cal) | 653kJ (156Cal) |
| Protein (g) | 46.9g | 6.9g |
| Fat, total (g) | 55.9g | 8.3g |
| - saturated (g) | 31.1g | 4.6g |
| Carbohydrate (g) | 87.1g | 12.9g |
| - sugars (g) | 17.1g | 2.5g |
| Sodium (mg) | 2164mg | 320mg |
| Dietary Fibre (g) | 28.8g | 4.3g |

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



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Start the brisket

- Preheat oven to **240°C/220°C fan-forced**.
- Place **slow-cooked beef brisket** in a baking dish.
- Pour **liquid** from packaging the over the beef. Cover with foil and roast **beef brisket** for **15 minutes**.



Finish the brisket

- **SPICY!** *This is a mild paste, but use less if you're sensitive to heat!* Remove **brisket** from oven. Uncover, then sprinkle with **satay seasoning** and stir in **mild Thai red curry paste**, **coconut milk** and the **brown sugar**, turning over **beef** to coat.
- Roast, uncovered, until browned and thickened slightly, **8-12 minutes**.



Cook the rice

- Meanwhile, finely chop **garlic**. Zest **lime** to get a generous pinch, then slice into wedges.
- In a medium saucepan, heat the **butter** with a dash of **olive oil** over medium heat.
- Cook half the **garlic** until fragrant, **1-2 minutes**. Add **jasmine rice**, the **water** and a generous pinch of **salt** and bring to the boil.
- Reduce heat to low and cover with a lid.
- Cook for **10 minutes**, then remove from the heat and keep covered until rice is tender and all the water is absorbed, **10 minutes**.

TIP: *The rice will finish cooking in its own steam, so don't peek!*



Cook the veggies

- While the curry is cooking, in a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **green beans**, tossing regularly, until tender, **4-5 minutes**.
- Add **Asian greens** and remaining **garlic** and cook until wilted and fragrant, **1-2 minutes**.
- Transfer to serving bowls and season to taste.



Get prepped

- While the rice is cooking, trim and halve **green beans**.
- Roughly chop **Asian greens**.



Serve up

- To pan with rice, stir through lime zest, until combined.
- To beef brisket, add a generous squeeze of lime juice. Shred brisket with 2 forks.
- Divide fragrant rice between bowls with sautéed veggies. Top rice with Thai beef brisket and red coconut curry.
- Sprinkle with **crushed peanuts**. Tear over **coriander**. Serve with any remaining lime wedges. Enjoy!

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