

# Smokey Beef Brisket & Bacon Subs

with Sweet Potato Fries & Creamy Slaw

HALLOWEEN SPECIAL

KID FRIENDLY

Grab your meal kit  
with this number

28



Brown Onion



Sweet & Savoury  
Glaze



Slow-Cooked  
Beef Brisket



Sweet Potato



Garlic & Herb  
Seasoning



Diced Bacon



Apple



Hot Dog  
Bun



Slaw Mix



Dill & Parsley  
Mayonnaise



Cheddar Cheese

Prep in: 25-35 mins  
Ready in: 40-50 mins

Watch out, this beef brisket and bacon sub is ghoulishly good. Nobody will be ding-dong-ditching the delicious sweet potato fries or the creamy apple slaw and you heard it here first, this sub is so delicious, it's scary.

### Pantry items

Olive Oil, White Wine Vinegar



## 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 · Oven tray lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
brown onion	1	2
sweet & savoury glaze	1 medium packet	1 large packet
slow-cooked beef brisket	1 medium packet	2 medium packets OR 1 large packet
sweet potato	2	4
garlic & herb seasoning	1 medium sachet	1 large sachet
diced bacon	1 medium packet	1 large packet
apple	1	2
hot dog bun	2	4
slaw mix	1 small packet	1 large packet
dill & parsley mayonnaise	1 medium packet	1 large packet
<b>white wine vinegar*</b>	drizzle	drizzle
Cheddar cheese	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4961kJ (1185Cal)	615kJ (146Cal)
Protein (g)	59.4g	7.4g
Fat, total (g)	59g	7.3g
- saturated (g)	22.1g	2.7g
Carbohydrate (g)	100.8g	12.5g
- sugars (g)	41.1g	5.1g
Sodium (mg)	2265mg	281mg
Dietary Fibre (g)	17.5g	2.2g

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](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

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## Roast the beef brisket

- Preheat oven to **240°C/220°C fan-forced**.
- Thinly slice **brown onion**.
- In a medium baking dish, combine **sweet & savoury glaze** and **onion**.
- Add **slow-cooked beef brisket** and pour **liquid** from packaging over beef. Turn **beef** to coat.
- Cover with foil and roast for **15 minutes**.
- Remove from oven. Uncover, then turn over **beef**. Roast, uncovered, until browned and heated through, **8-10 minutes**.



## Bake the hot dog buns

- While bacon is cooking, slice **hot dog buns** in half lengthways,  $\frac{3}{4}$  of the way through.
- Place **buns** directly on a wire oven rack and bake, until heated through, **3 minutes**.



## Bake the sweet potato fries

- Meanwhile, cut **sweet potato** into fries.
- Place **fries** on a lined oven tray. Drizzle with **olive oil**, sprinkle over **garlic & herb seasoning** and toss to coat.
- Bake until tender, **20-25 minutes**.

**TIP:** If your oven tray is getting crowded, divide the fries between two trays.



## Assemble the slaw

- In a large bowl, combine **slaw mix**, **apple**, **dill & parsley mayonnaise** and a drizzle of the **white wine vinegar** and **olive oil**. Season to taste.

**Little cooks:** Take the lead by tossing the slaw!



## Cook the bacon

- When brisket has **10 minutes** remaining, thinly slice **apple**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **diced bacon**, breaking up with a spoon, until golden, **4-6 minutes**.



## Serve up

- Shred beef brisket directly in baking dish using two forks.
- Fill hot dog buns with smokey beef brisket and onion. Spoon over sauce from baking dish.
- Sprinkle over **Cheddar cheese** and bacon.
- Serve with sweet potato fries and creamy slaw. Enjoy!

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# Deathly Double Chocolate Chip Brownies

with Peanut Butter & Oozy Berry Compote

HALLOWEEN SPECIAL

KID FRIENDLY

Grab your meal kit  
with this number

28



Chocolate Brownie Mix



White Chocolate Chips



Peanut Butter



Mixed Berry Compote

Prep in: 20-30 mins  
Ready in: 50-60 mins

Those who dare to brave these deathly double chocolate brownies will soon find out that we meant business when creating something so scrumptious that it's frightening. Dripping with an oozy berry compote, only the boldest of chefs will be able to dish these up without having eaten a single crumb in the process!

#### Pantry items

Butter, Eggs



## 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, double your quantities and cook in two batches!**

## You will need

20cm square baking tin · Small saucepan

## Ingredients

	4 People
<b>butter*</b>	150g
<b>eggs*</b>	3
chocolate brownie mix	1 packet
white chocolate chips	1 packet
peanut butter	1 packet
mixed berry compote	1 sachet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	1794kJ (428Cal)	1664kJ (397Cal)
Protein (g)	6.7g	6.2g
Fat, total (g)	23.8g	22.1g
- saturated (g)	13.6g	12.6g
Carbohydrate (g)	46.9g	43.5g
- sugars (g)	39.6g	36.7g
Sodium (mg)	169mg	157mg
Dietary Fibre (g)	2g	1.9g

The quantities provided above are averages only.

\*Nutritional information is based on 4 servings.

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## Get prepped

- Preheat oven to **180°C/160°C fan-forced**.
- Grease and line a 20cm square baking tin.
- Melt the **butter** in the microwave or in a small saucepan.



## Bake the brownies

- Bake **brownies** for **25-35 minutes** or until just firm to the touch but still a little soft in the middle. Set aside to cool.

**TIP:** To check if the brownies are done, stick a toothpick or skewer in the centre. It should come out with crumbs clinging. If you like your brownie more cakey and less fudgy, bake for an extra 5 minutes.

**TIP:** The brownies will firm up more once they've cooled. Allow to cool completely in the baking tin.



## Make the batter

- Crack the **eggs** into a large bowl.
- Add **chocolate brownie mix**, **white chocolate chips**, the **melted butter** and a pinch of **salt**. Stir with a wooden spoon until well combined.
- Transfer **brownie mixture** to the baking tin and spread with the back of a wooden spoon. Dollop over **peanut butter**.
- Using a knife or fork, swirl **peanut butter** into the brownie mixture to create a marbled effect.



## Serve up

- Once brownies have cooled, slice brownies into squares.
- Drizzle over **mixed berry compote** and divide between plates to serve. Enjoy!

**TIP:** Store any leftover brownies in an airtight container in fridge!

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