



# Smokey Beef Brisket & Cheddar Pockets

with Corn Cob & Ranch

STREET FOOD

KID FRIENDLY

Grab your meal kit  
with this number

23



Brown Onion



Slow-Cooked  
Beef Brisket



All-American  
Spice Blend



Corn



Sweet & Savoury  
Glaze



Pita Bread



Cheddar Cheese



Spring Onion



Ranch Dressing

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

Cheesy pita goodness is loaded up with All-American beef brisket and then roasted to perfection. This mouthwatering meal also comes served with a spring onion and ranch corn cob. It's too good to resist!

### Pantry items

Olive Oil

## 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 • Two oven trays lined with baking paper

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
brown onion	1	2
slow-cooked beef brisket	1 medium packet	2 medium packets OR 1 large packet
All-American spice blend	1 medium sachet	1 large sachet
corn	2 cobs	4 cobs
sweet & savoury glaze	1 medium packet	1 large packet
pita bread	2	4
Cheddar cheese	1 large packet	2 large packet
spring onion	1 stem	2 stems
ranch dressing	1 packet	2 packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4262kJ (1018Cal)	568kJ (135Cal)
Protein (g)	59.5g	7.9g
Fat, total (g)	37g	4.9g
- saturated (g)	14.4g	1.9g
Carbohydrate (g)	108.9g	14.5g
- sugars (g)	39.5g	5.3g
Sodium (mg)	1976mg	263mg
Dietary Fibre (g)	21.4g	2.9g

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

1



## Roast the brisket & onion

- Preheat oven to **240°C/220°C fan-forced**.
- Thinly slice **brown onion**.
- Place **slow-cooked beef brisket** and **onion** in a baking dish. Pour **liquid** from packaging over the beef, then sprinkle with **All-American spice blend**.
- Cover with foil and roast for **15 minutes**.

2



## Roast the corn

- Meanwhile, place **corn** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Roast until tender and slightly charred, **15-20 minutes**.

3



## Glaze the brisket

- Remove **brisket** from oven. Uncover, then add **sweet & savoury glaze**, then turn over **beef**.
- Roast, uncovered, until browned and heated through, **8-10 minutes**.

4



## Assemble pita pockets

- Remove **brisket** from the oven, then shred with 2 forks and toss to combine.
- Microwave **pita bread** on a plate for **1 minute**, until warmed through.
- Halve **pitas** and fill with **beef mixture** and **Cheddar cheese**.

5



## Toast pita pockets

- Place **pitas** on a second lined oven tray and bake until cheese is melted and golden, **5-8 minutes**.
- Spoon any overflowing filling and cheese back into pockets.
- Meanwhile, thinly slice **spring onion**.

6



## Serve up

- Divide smokey beef brisket and Cheddar pockets and corn cobs between plates.
- Drizzle **ranch dressing** over the corn and sprinkle with spring onion to serve. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



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