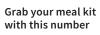


# Southern Beef Brisket Loaded Fries

with Cheddar Cheese & BBQ Mayo

**KID FRIENDLY** 





(11)

Brown Onion





All-American Spice Blend

Potato





Tomato

**Baby Spinach** Leaves



Cheddar Cheese

BBQ Mayo





Prep in: 15-25 mins Ready in: 30-40 mins

**Protein Rich** 

The best way to eat your fries is the loaded way. Stacked with tender Southern beef brisket, veggies and Cheddar, get ready to get your hands messy as you dig into this one.

**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

### Ingredients

<b>•</b>		
	2 People	4 People
olive oil*	refer to method	refer to method
brown onion	1/2	1
slow-cooked beef brisket	1 medium packet	2 medium packets OR 1 large packet
All-American spice blend	1 medium sachet	2 medium sachets
potato	3	6
tomato	1	2
baby spinach leaves	1 small packet	1 medium packet
white wine vinegar*	drizzle	drizzle
Cheddar cheese	1 medium packet	1 large packet
BBQ mayo	1 medium packet	2 medium packets

#### \* Pantry Items

#### Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2943kJ (703Cal)	431kJ (103Cal)
Protein (g)	46.5g	6.8g
Fat, total (g)	36.2g	5.3g
- saturated (g)	12.9g	1.9g
Carbohydrate (g)	46.7g	6.8g
- sugars (g)	16.4g	2.4g
Sodium (mg)	1592mg	233mg
Dietary Fibre (g)	11.5g	1.7g

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.



#### Roast the beef brisket

- Preheat oven to 240°C/220°C fan-forced.
- Thinly slice brown onion (see ingredients).
- Place slow-cooked beef brisket and onion in a baking dish. Pour liquid from packaging over beef. Cover with foil and roast for 15 minutes.
- Remove from oven. Uncover, sprinkle with All-American spice blend and turn beef to coat.
- Roast, uncovered, until browned and heated through, 8-10 minutes.



#### Bake the fries

- · Meanwhile, cut potato into fries.
- Place fries on a lined oven tray. Drizzle with olive oil, season with salt and toss to coat.
- Bake until tender, 20-25 minutes.

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



#### Make the salsa

- When fries have **10 minutes** remaining, finely chop **tomato** and **baby** spinach leaves.
- In a medium bowl, combine tomato and a drizzle of white wine vinegar and **olive oil**. Season to taste with **salt** and **pepper**.
- Using two forks, shred beef brisket.
- Add spinach to beef and toss to combine.

dishes if necessary.

#### Serve up

- · Divide fries between plates.
- Top with Southern beef brisket and Cheddar cheese.
- Drizzle with **BBQ mayo** and top with tomato salsa to serve. Enjoy!

#### We're here to help! Scan here if you have any questions or concerns 2024 | CW46



#### DOUBLE SLOW-COOKED BEEF BRISKET **SWAP TO BEEF RUMP** Follow method above, cooking in two baking

Cook, turning, for 5-9 minutes for medium. Rest

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



then slice before serving.