



Easy BBQ Beef Brisket & Slaw Burger

with Fries & Herby Mayo

KID FRIENDLY



Grab your meal kit with this number

11



Slow-Cooked Beef Brisket



All-American Spice Blend



BBQ Sauce



Potato



Carrot



Shredded Cabbage Mix



Bake-At-Home Burger Buns



Dill & Parsley Mayonnaise



Cheddar Cheese



Slow-Cooked Beef Brisket

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

Satisfy your cravings with our tender beef brisket and slaw burger! Slow-cooked brisket cooked in tangy BBQ sauce plus a creamy slaw, all on a toasted brioche-style bun. A flavour-packed journey awaits in every bite - welcome to burger bliss!

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

	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
All-American spice blend	1 medium sachet	1 large sachet
BBQ sauce	1 packet	2 packets
potato	2	4
carrot	1	2
shredded cabbage mix	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
bake-at-home burger buns	2	4
dill & parsley mayonnaise	1 medium packet	2 medium packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3713kJ (887Cal)	600kJ (143Cal)
Protein (g)	43.3g	7g
Fat, total (g)	39g	6.3g
- saturated (g)	10.8g	1.7g
Carbohydrate (g)	86.6g	14g
- sugars (g)	23.2g	3.7g
Sodium (mg)	1542mg	249mg
Dietary Fibre (g)	14.3g	2.3g

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.



Roast the beef brisket

- Preheat oven to **240°C/220°C fan-forced**.
- Place **slow-cooked beef brisket** in a baking dish.
- Pour **liquid** from packaging over the beef. Cover with foil and roast for **15 minutes**.
- Remove from oven and uncover. Add **All-American spice blend** and **BBQ sauce**, then turn **beef** to coat.
- Roast, uncovered, until browned and heated through, **8-10 minutes**.



Make the slaw & toast the buns

- While the fries are baking, grate **carrot**.
- In a large bowl, combine **shredded cabbage mix**, **carrot** and a drizzle of **white wine vinegar** and **olive oil**. Season with **salt** and **pepper**.
- When the fries have **5 minutes** remaining, halve **bake-at-home burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.

Little cooks: Take the lead by tossing the slaw!



Bake the fries

- While the brisket is roasting, 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.



Serve up

- Shred beef brisket using two forks.
- Spread burger bases with **dill & parsley mayonnaise**.
- Top with some slaw and BBQ beef brisket.
- Serve with fries and any remaining slaw. Enjoy!

Little cooks: Take charge by building the burgers!

We're here to help!

Scan here if you have any questions or concerns

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CUSTOM OPTIONS

+ **ADD CHEDDAR CHEESE**
Sprinkle over buns before warming.

+ **DOUBLE SLOW-COOKED BEEF BRISKET**
Follow method above, cooking in two dishes if necessary.

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

