



Beef Brisket Loaded Fries

with Cheddar Cheese & BBQ Mayo

KID FRIENDLY

Grab your meal kit with this number

11



Brown Onion



Slow-Cooked Beef Brisket



Nan's Special Seasoning



Potato



Tomato



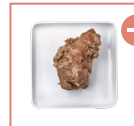
Baby Spinach Leaves



Cheddar Cheese



BBQ Mayo



Slow-Cooked Beef Brisket



Beef Rump

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 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

	2 People	4 People
olive oil*	refer to method	refer to method
brown onion	½	1
slow-cooked beef brisket	1 medium packet	2 medium packets OR 1 large packet
Nan's special seasoning	1 medium sachet	1 large sachet
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)	1639kJ (392cal)	324kJ (64cal)
Protein (g)	14.3g	2.8g
Fat, total (g)	17g	3.4g
- saturated (g)	5.1g	1g
Carbohydrate (g)	43.9g	8.7g
- sugars (g)	15.6g	3.1g
Sodium (mg)	864mg	170.8mg
Dietary Fibre (g)	9.6g	1.9g

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



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 **Nan's special seasoning** and turn **beef** to coat.
- Roast, uncovered, until browned and heated through, **8-10 minutes**.

3



Make the salsa

- When the 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**.

2



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.

4



Serve up

- Using two forks, shred beef brisket.
- Add spinach to beef and toss to combine.
- Divide fries between plates.
- Top with beef brisket and **Cheddar cheese**.
- Drizzle with **BBQ mayo**. Serve with tomato salsa. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW50



CUSTOM OPTIONS



DOUBLE SLOW-COOKED BEEF BRISKET

Follow method above.



SWAP TO BEEF RUMP

Cook, turning, for 3-4 minutes for medium-rare. Rest then slice before serving.

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

