



# Tex-Mex Beef Brisket & Slaw Subs

with Sweet Potato & Carrot Fries

KID FRIENDLY

Grab your meal kit with this number

11



Sweet Potato



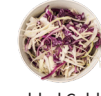
Carrot



Slow-Cooked Beef Brisket



Tex-Mex Spice Blend



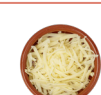
Shredded Cabbage Mix



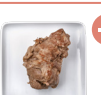
Hot Dog Buns



Smoky Aioli



Cheddar Cheese



Slow-Cooked Beef Brisket

Prep in: 15-25 mins  
Ready in: 40-50 mins

Gather round and get your hands on a carnival family fave meal - sloppy beef subs! Packed with beef brisket and cabbage and slathered with garlic aioli to complete the meal, these will get messy!

### 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

Oven tray lined with baking paper · Medium baking dish

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
sweet potato	2	4
carrot	1	2
slow-cooked beef brisket	1 medium packet	2 medium packets OR 1 large packet
Tex-Mex spice blend	1 medium sachet OR ½ large sachet	1 large sachet
shredded cabbage mix	1 medium packet	1 large packet
<b>white wine vinegar*</b>	drizzle	drizzle
hot dog buns	2	4
smokey aioli	1 packet	2 packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3731kJ (891Cal)	601kJ (143Cal)
Protein (g)	46.9g	7.6g
Fat, total (g)	40.2g	6.5g
- saturated (g)	15g	2.4g
Carbohydrate (g)	84.6g	13.6g
- sugars (g)	27g	4.3g
Sodium (mg)	1686mg	271mg
Dietary Fibre (g)	18.4g	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](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

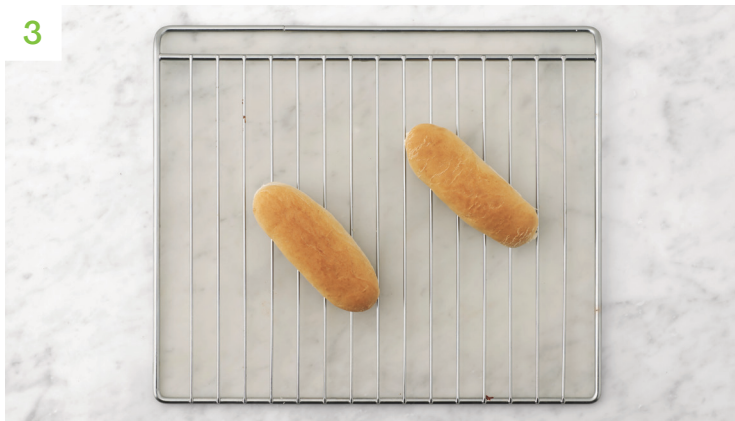


## Bake the veggie fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **sweet potato** and **carrot** into fries.
- Place **veggie 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 veggie fries between two trays.

3



## Make the slaw & toast the buns

- When brisket has **10 minutes** remaining, in a large bowl, combine **shredded cabbage mix** and a drizzle of **white wine vinegar** and **olive oil**. Season with **salt** and **pepper**.
- Slice **hot dog buns** in half lengthways, three quarters of the way through. Bake **buns** directly on a wire oven rack until heated through, **3 minutes**.

2



## Roast the brisket

- While the fries are baking, place **slow-cooked beef brisket** in a medium baking dish.
- Pour **liquid** from packaging over the beef. Sprinkle over **Tex-Mex spice blend** (see ingredients), turning **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**.

4



## Serve up

- Using two forks, shred beef.
- Spread buns with some **smokey aioli**, then fill burger with slaw and Tex-Mex beef brisket. Spoon over some liquid from the baking dish.
- Serve with veggie fries and any remaining slaw and smokey aioli. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW52



### CUSTOM OPTIONS

**+** **ADD CHEDDAR CHEESE**  
Sprinkle over before serving.

**+** **DOUBLE SLOW-COOKED BEEF BRISKET**  
Follow method above, roasting beef in a large baking dish if necessary.

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

