



# 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



Slow-Cooked  
Beef Brisket



Diced  
Bacon

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
<b>olive oil*</b>	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
<b>white wine vinegar*</b>	drizzle	drizzle
bake-at-home burger buns	2	4
dill & parsley mayonnaise	1 medium packet	1 large packet

\*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](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 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**.

3



## 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!

2



## 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.

4



## Finish & serve

- 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

2025 | CW02



### CUSTOM OPTIONS



#### DOUBLE SLOW-COOKED BEEF BRISKET

Follow method above.



#### ADD DICED BACON

In the last 5 minutes of fries cook time, remove tray and sprinkle over diced bacon. Continue with recipe.

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

