



# BBQ Beef Brisket Burger

with Cheddar Crisp, Apple Slaw & Fries

Grab your Meal Kit with this symbol



Slow-Cooked Beef Brisket



Potato



Aussie Spice Blend



Cucumber



Apple



Shredded Cheddar Cheese



Shredded Cabbage Mix



Mayonnaise



Charcoal Burger Bun



BBQ Sauce



Burger Sauce

Hands-on: 20-30 mins  
Ready in: 30-40 mins

From the tender beef brisket to the sharp Cheddar crisp, tangy pickled cucumber and creamy slaw, there's a lot to love in this burger - right down to the charcoal bun! Serve with oven-baked fries, and don't forget the burger sauce for dipping!

### Pantry items

Olive Oil, White Wine Vinegar

## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

## You will need

Medium baking dish · Two oven trays lined with baking paper

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
slow-cooked beef brisket	1 small packet	1 large packet
water*	¼ cup	¼ cup
potato	2	4
Aussie spice blend	1 sachet	2 sachets
cucumber	1	2
apple	1	2
white wine vinegar*	¼ cup	½ cup
shredded Cheddar cheese	1 medium packet	1 large packet
shredded cabbage mix	1 medium bag	1 large bag
mayonnaise	1 packet (40g)	1 packet (100g)
charcoal burger bun	2	4
BBQ sauce	1 packet (40g)	2 packets (80g)
burger sauce	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4092kJ (978Cal)	576kJ (137Cal)
Protein (g)	50.2g	7.1g
Fat, total (g)	46.4g	6.5g
- saturated (g)	14.1g	2g
Carbohydrate (g)	85.6g	12.1g
- sugars (g)	25.2g	3.5g
Sodium (mg)	2013mg	284mg

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 brisket

Preheat the oven to **240°C/220°C fan-forced**. Place the **slow-cooked beef brisket** in a medium baking dish. Pour the **liquid** from the packaging and the **water** over the **beef**. Cover with foil and roast for **22 minutes**. Remove from the oven. Uncover, then turn over the **beef**. Roast until browned and heated through, **8-10 minutes**.



### 4 Bake the Cheddar crisps

While the cucumber is pickling, place the **shredded Cheddar cheese** in even circles (one per person, about the same size as the burger buns) on a second lined oven tray. Bake until the cheese is golden and crispy at the edges, **6-8 minutes** (watch it doesn't burn!). Meanwhile, in a large bowl combine the **apple**, **shredded cabbage mix** and **mayonnaise**.



### 2 Bake the fries

While the brisket is roasting, cut the **potato** into fries. Place on a lined oven tray. Drizzle with **olive oil**, sprinkle with the **Aussie spice blend** and season with **salt**. Toss to coat. Bake until tender, **20-25 minutes**.

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



### 5 Heat the burger buns

Bake the **charcoal burger buns** directly on a wire oven rack until heated through, **3 minutes**. In the baking dish, shred the **brisket** using two forks (or slice, if you prefer). Add the **BBQ sauce** and toss to coat. Season to taste.



### 3 Pickle the cucumber

While the fries are baking, thinly slice the **cucumber** into rounds. Thinly slice the **apple** into sticks. In a medium bowl, combine the **white wine vinegar** and a good pinch of **sugar** and **salt**. Add the **cucumber** to the **pickling liquid**. Add enough water to just cover the **cucumber** and set aside.

**TIP:** Slicing the cucumber very thinly helps it pickle faster!



### 6 Serve up

Drain the pickled cucumber. Slice the burger buns in half. Top each bun base with a layer of BBQ beef brisket, pickled cucumber, apple slaw and a Cheddar crisp. Divide the burgers and fries between plates. Serve with the **burger sauce**.

Enjoy!

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