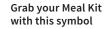


# BBQ Beef Brisket Burger with Cheddar Crisp, Apple Slaw & Fries









Beef Brisket





Aussie Spice



Cucumber







Shredded Cabbage



Charcoal Burger





**Burger Sauce** 



Mayonnaise

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  $\cdot$  Two oven trays lined with baking paper

## Ingredients

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	2 People	4 People	
olive oil*	refer to method	refer to method	
slow-cooked beef brisket	1 small packet	1 large packet	
water*	1/4 cup	¼ cup	
potato	2	4	
Aussie spice blend	1 sachet	2 sachets	
cucumber	1	2	
apple	1	2	
white wine vinegar*	1/4 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	

<sup>\*</sup>Pantry Items

#### **Nutrition**

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Avg Qty	Per Serving	Per 100g
Energy (kj)	4029kJ (962Cal)	567kJ (135Cal)
Protein (g)	50.1g	7.1g
Fat, total (g)	46.3g	6.5g
- saturated (g)	14.1g	2g
Carbohydrate (g)	82.8g	11.7g
- sugars (g)	26.9g	3.8g
Sodium (mg)	2016mg	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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



### Roast the brisket

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



### Bake the fries

While brisket is roasting, cut **potato** into fries. Place on a lined oven tray. Drizzle with **olive oil**, sprinkle with **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.



### Pickle the cucumber

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

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



## Bake the Cheddar crisps

While cucumber is pickling, place **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 cheese is golden and crispy at the edges, **6-8 minutes** (watch it doesn't burn!). Meanwhile, combine **apple**, **shredded cabbage mix** and **mayonnaise** in a large bowl.



## Heat the burger buns

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



## Serve up

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

Enjoy!

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