



Tex-Mex Beef Brisket & Red Kidney Beans

with Buttery Rice, Cheddar & Sour Cream

Grab your Meal Kit with this symbol



Sweetcorn



Tomato Paste



Tex-Mex Spice Blend



Red Kidney Beans



Beef-Style Stock Powder



Microwavable Basmati Rice



Baby Spinach Leaves



Slow-Cooked Beef Brisket



Light Sour Cream



Shredded Cheddar Cheese

Prep in: **5-15 mins**
Ready in: **40-50 mins**

Naturally Gluten-Free
Not suitable for coeliacs

This minimal prep dinner is courtesy of our slow-cooked beef brisket. Simply roast it with all the Tex-Mex fixin's for an extra tender result. Once it's ready, stir through some baby spinach leaves for an extra pop of colour and serve of veggies. Add the finishing touches with a dollop of cooling sour cream, plus a sprinkle of shredded Cheddar.

Pantry items

Olive Oil, Butter

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 or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sweetcorn	1 tin (125g)	1 tin (300g)
slow-cooked beef brisket	1 packet (300g)	1 packet (600g)
water*	¼ cup	¼ cup
tomato paste	1 packet	2 packets
Tex-Mex spice blend	1 medium sachet	1 large sachet
red kidney beans	1 tin	2 tins
beef-style stock powder	1 medium sachet	1 large sachet
microwavable basmati rice	1 packet	2 packets
butter*	20g	40g
baby spinach leaves	1 medium bag	1 large bag
light sour cream	1 medium packet	1 large packet
shredded Cheddar cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4530kJ (1082Cal)	665kJ (158Cal)
Protein (g)	60.5g	8.9g
Fat, total (g)	49.8g	7.3g
- saturated (g)	23.4g	3.4g
Carbohydrate (g)	89.8g	13.2g
- sugars (g)	15.5g	2.3g
Sodium (mg)	2207mg	324mg

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.

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2022 | CW35



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Roast the brisket

- Preheat oven to **240°C/220°C fan-forced**.
- Drain the **sweetcorn**.
- In a baking dish, place **slow-cooked beef brisket** (including the packet liquid!) and the **water** (see ingredients). Cover with foil, then roast for **22 minutes**.
- **SPICY!** *The Tex-Mex spice blend is mild, but use less if you're sensitive to heat!* Remove **brisket** from oven. Uncover, then turn **brisket** over. Add **corn kernels, tomato paste, Tex-Mex spice blend, red kidney beans** (including the liquid from the tin!) and **beef-style stock powder**. Stir to combine.
- Return to oven and roast, uncovered, until browned and heated through, a further **8-10 minutes**.

TIP: *The liquid from the black bean tin will help season and thicken the sauce!*

Heat the rice & finish the brisket

- Just before serving, heat **microwavable basmati rice** in the microwave until steaming, **2-3 minutes**.
- Divide **rice** between serving plates. Stir the **butter** through **rice** to melt. Set aside.
- When the **brisket** is ready, shred or slice directly in the baking dish. Stir through **baby spinach leaves** until wilted. Season with **salt** and **pepper** to taste.

Serve up

- Top buttery rice with Tex-Mex beef brisket.
- Dollop over **light sour cream**.
- Sprinkle with **shredded Cheddar cheese** to serve. Enjoy!

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