



Beef Brisket & Worcestershire Gravy

with Herbed Potatoes & Roasted Brussels Sprouts

READY TO COOK

Grab your Meal Kit with this symbol



Potato



Garlic & Herb Seasoning



Slow-Cooked Beef Brisket



Brussels Sprouts



Gravy Granules



Worcestershire Sauce



Baby Spinach Leaves

Prep in: 5-15 mins
Ready in: 35-45 mins

Enjoy a home-cooked meal with minimal prep and fuss! Simply pop the pre-prepped ingredients in the oven to cook and quickly assemble for a delicious and wholesome dinner. We're not skimping on any of those luxe flavours tonight, so enjoy a tender beef brisket in a rich and decadent Worcestershire gravy.

Pantry items

Olive Oil

Before you start

Wash your hands and any fresh food

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 or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic & herb seasoning	1 sachet	1 sachet
slow-cooked beef brisket	1 packet	1 packet
Brussels sprouts	1 bag (150g)	1 bag (300g)
gravy granules	1 sachet	2 sachets
Worcestershire sauce	1 medium packet	1 large packet
boiling water*	½ cup	1 cup
baby spinach leaves	1 medium bag	1 large bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2917kJ (697Cal)	676kJ (161Cal)
Protein (g)	31.1g	7.2g
Fat, total (g)	46.4g	10.8g
- saturated (g)	18.9g	4.4g
Carbohydrate (g)	35g	8.1g
- sugars (g)	8.7g	2g
Sodium (mg)	1404mg	325mg

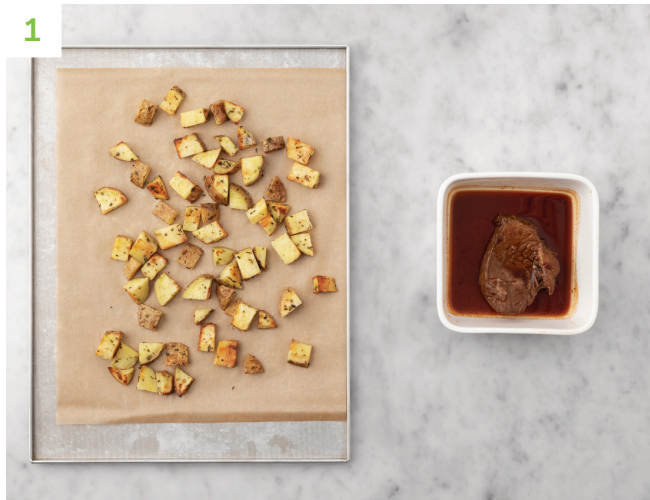
The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Roast the potato & brisket

- Preheat oven to **240°C/220°C fan-forced**. Cut **potato** into bite-sized chunks.
- Place **potato** on a lined oven tray. Sprinkle with **garlic & herb seasoning**, drizzle with **olive oil**, season with **salt** and toss to coat. Roast until tender, **20-25 minutes**.
- Meanwhile, place **slow-cooked beef brisket** in a baking dish. Pour **liquid** from the packaging over beef.
- Cover tightly with foil and bake for **12 minutes**. Turn **beef**, then re-cover with foil and bake until heated through and liquid has slightly reduced, a further **12 minutes**.

2



Bring it all together

- Meanwhile, halve **Brussels sprouts**. When **potatoes** have **15 minutes** remaining, add **Brussels sprouts** to one side of the tray with a drizzle of **olive oil** and a pinch of **salt**. Roast until the veggies are tender, **15 minutes**.
- While the veggies are roasting, boil the kettle.
- In a medium heatproof bowl, combine **gravy granules**, **Worcestershire sauce** and the **boiling water** (½ cup for 2 people / 1 cup for 4 people), whisking, until smooth, **1 minute**. Set aside.
- Add **baby spinach leaves** to a medium microwave-safe bowl, then cover with a damp paper towel.
- Microwave **spinach** on high in **20 second** bursts, until just wilted.
- Add roasted **Brussels sprouts** to the bowl of **spinach**, then toss to combine.

3



Serve up

- Slice beef brisket.
- Divide greens, herbed potatoes and brisket between plates.
- Pour Worcestershire gravy over beef to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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