



Mexican Beef Brisket & Basmati Rice

with Corn Salsa & Chipotle Gravy

READY TO COOK

Grab your Meal Kit with this symbol



Slow-Cooked Beef Brisket



Basmati Rice



Sweetcorn



Radish



Baby Spinach Leaves



Gravy Granules



Mild Chipotle Sauce

Prep in: 5-15 mins
Ready in: 30-40 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. Take this spiced beef brisket, with rice and a chipotle gravy drizzled over, it has five star flavours without standing in the kitchen for hours.

Pantry items

Olive Oil, White Wine Vinegar

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

Medium or large baking dish · Medium saucepan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
slow-cooked beef brisket	1 packet	1 packet
basmati rice	1 packet	1 packet
sweetcorn	1 tin	1 tin
radish	2	4
baby spinach leaves	1 small bag	1 medium bag
white wine vinegar*	drizzle	drizzle
gravy granules	1 sachet	2 sachets
mild chipotle sauce	1 packet (20g)	1 packet (40g)
boiling water*	½ cup	1 cup

* Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3250kJ (777Cal)	802kJ (192Cal)
Protein (g)	29.6g	7.3g
Fat, total (g)	50.2g	12.4g
- saturated (g)	19.9g	4.9g
Carbohydrate (g)	49.6g	12.2g
- sugars (g)	6.2g	1.5g
Sodium (mg)	1070mg	264mg

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](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



2



3



Cook the beef brisket & rice

- Preheat oven to **240°C/220°C fan-forced**. Boil the kettle.
- 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**.
- Meanwhile, half-fill a medium saucepan with boiling water. Add **basmati rice** and a pinch of **salt** and cook, uncovered, over a high heat until tender, **12 minutes**. Drain **rice** and set aside.

Make the salsa & gravy

- While the rice is cooking, drain the **sweetcorn**. Thinly slice **radish**. Roughly chop **baby spinach leaves**.
- In a medium bowl, combine **corn**, **radish**, **baby spinach** and a drizzle of **white wine vinegar** and **olive oil**. Season with **salt** and **pepper**.
- In a second medium bowl, combine **gravy granules**, **mild chipotle sauce** and some **boiling water** (½ cup for 2 people / 1 cup for 4 people), whisking, until smooth, **1 minute**.

Serve up

- Slice beef brisket.
- Divide rice, Mexican beef brisket and corn salsa between plates.
- Pour chipotle gravy over beef to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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