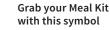


Sweet Chilli-Glazed Beef Brisket

with Butter Rice & Creamy Sesame Slaw

READY TO COOK









Beef Brisket

Seasoning



Carrot

Sweet Chilli Sauce





Super Slaw

Mayonnaise



Microwavable Basmati Rice



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 beef brisket on buttery rice, it's sweet and tender and will blow you away with how easy it is to whip up.

Pantry items

Olive Oil, Sesame Oil, Vinegar (White Wine or Rice Wine), Butter

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 · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
slow-cooked beef brisket	1 packet	1 packet
sweet soy seasoning	1 sachet	2 sachets
sweet chilli sauce	1 small packet	1 medium packet
carrot	1	2
super slaw	1 bag (150g)	1 bag (300g)
mayonnaise	1 medium packet	1 large packet
sesame oil*	drizzle	drizzle
vinegar* (white wine or rice wine)	drizzle	drizzle
microwavable basmati rice	1 packet	2 packets
butter*	20g	40g
*Pantry Items		

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3702kJ (885Cal)	792kJ (189Cal)
Protein (g)	29.4g	6.3g
Fat, total (g)	58.9g	12.6g
- saturated (g)	21.2g	4.5g
Carbohydrate (g)	57.8g	12.4g
- sugars (g)	15.7g	3.4g
Sodium (mg)	1432mg	306mg

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.



Bake the beef

- Preheat oven to 240°C/220°C fan-forced. Remove slow-cooked beef brisket from packet, then place in a baking dish (along with the packet juices!).
- Cover tightly with foil and bake for 12 minutes.
- Remove from oven, add sweet soy seasoning and sweet chilli sauce and turn to coat. Re-cover with foil and bake until heated through and liquid has slightly reduced, a further 12 minutes.



Make the slaw & heat the rice

- Meanwhile, grate carrot.
- In a medium bowl, combine carrot, super slaw, mayonnaise and a drizzle of sesame oil and vinegar. Season to taste.
- Just before serving, microwave rice until steaming, 2-3 minutes. Stir the butter through the rice.



Serve up

- · Slice beef brisket.
- Divide butter rice between bowls. Top with sweet chilli-glazed brisket and creamy sesame slaw. Enjoy!



