



# Sweet Chilli-Glazed Beef Brisket

with Butter Rice & Creamy Sesame Slaw

READY TO COOK

Grab your Meal Kit with this symbol



Slow-Cooked Beef Brisket



Sweet Soy Seasoning



Sweet Chilli Sauce



Carrot



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
<b>olive oil*</b>	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
<b>sesame oil*</b>	drizzle	drizzle
<b>vinegar*</b> (white wine or rice wine)	drizzle	drizzle
microwavable basmati rice	1 packet	2 packets
<b>butter*</b>	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](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns

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## 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!

## Rate your recipe

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