



BBQ Beef Brisket & Slaw

with Golden Roasted Potatoes

READY TO COOK

Grab your Meal Kit with this symbol



Potato



Aussie Spice Blend



Slow-Cooked Beef Brisket



Baby Spinach Leaves



Slaw Mix



Mayonnaise



BBQ Sauce

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. If you want to impress, a beef brisket is the perfect option. Glaze in a BBQ sauce for a smokey flavour and spice the potato for a fancy finish.

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

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
Aussie spice blend	1 medium sachet	1 large sachet
slow-cooked beef brisket	1 packet	1 packet
baby spinach leaves	1 small bag	1 medium bag
slaw mix	1 bag (150g)	1 bag (300g)
mayonnaise	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
BBQ sauce	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3435kJ (821Cal)	708kJ (169Cal)
Protein (g)	29.6g	6.1g
Fat, total (g)	59.1g	12.2g
- saturated (g)	20.7g	4.3g
Carbohydrate (g)	49g	10.1g
- sugars (g)	21.3g	4.4g
Sodium (mg)	1486mg	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.

1



Roast the potato

- Preheat oven to **240°C/220°C fan-forced**. Cut **potato** into bite-sized chunks.
- Place **potato** on a lined oven tray. Sprinkle over **Aussie spice blend**, drizzle with **olive oil**, season with **salt** and toss to coat.
- Spread out evenly, then roast until tender, **20-25 minutes**.

2



Bake the brisket

- Place **slow-cooked beef brisket** in a baking dish. Pour **liquid** from the packaging over the **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**.

3



Serve up

- In a medium bowl, combine **baby spinach leaves**, **slaw mix**, **mayonnaise** and a drizzle of **white wine vinegar**. Season.
- Slice beef brisket.
- Divide golden roast potatoes, brisket (along with any juices from the dish) and slaw between plates.
- Top beef with **BBQ sauce** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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