





Potato



Slow-Cooked Beef Brisket

Baby Spinach

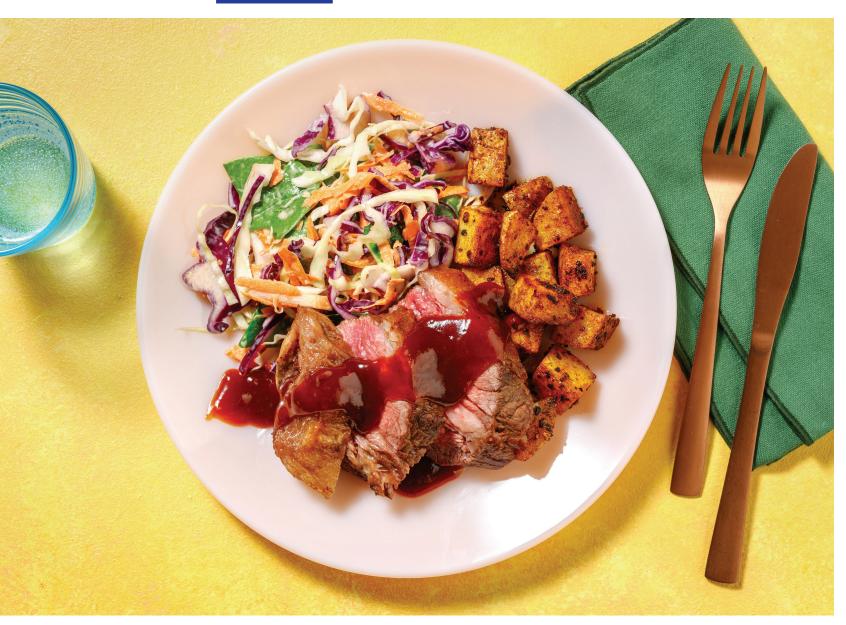




Slaw Mix



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 \cdot Medium or large baking dish

Ingredients

3			
	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 Otu

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.



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.



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.



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!

