



Beef Brisket & Creamy Slaw Tacos

with Pineapple Salsa & Tangy Avocado

SUMMER SPECIAL

Grab your Meal Kit with this symbol 



Slow-Cooked Beef Brisket



All-American Spice Blend



Avocado



Pineapple Slices



Fresh Chilli (Optional)



Slaw Mix



Garlic Aioli



Mini Flour Tortillas



Shredded Cheddar Cheese



Herbs

Recipe Update

Due to local availability, the ingredients you receive may be a little different to what's pictured. It'll be just as delicious, just follow your recipe card!

Prep in: **20-30 mins**
Ready in: **30-40 mins**

Embrace the balmy summer days and nights while you dine outdoors with our delicious Al Fresco recipes. These satisfying share-style meals are packed with fresh and seasonal ingredients, perfect for entertaining. Tacos can be customised to fit the entire family's tastes, from beef brisket to avocado and pineapple.

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 · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
slow-cooked beef brisket	1 packet	1 packet
All-American spice blend	1 medium sachet	1 large sachet
avocado	1 (small)	1 (large)
white wine vinegar*	drizzle	drizzle
pineapple slices	1 tin	2 tins
fresh chilli (optional) 🌶️	½	1
slaw mix	1 bag (150g)	1 bag (300g)
garlic aioli	1 medium packet	1 large packet
mini flour tortillas	6	12
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
herbs	½ bag	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4899kJ (1171Cal)	906kJ (217Cal)
Protein (g)	37.6g	7g
Fat, total (g)	86.9g	16.1g
- saturated (g)	30.1g	5.6g
Carbohydrate (g)	62.1g	11.5g
- sugars (g)	21.7g	4g
Sodium (mg)	1984mg	367mg

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.

Fancy a drop?

Browse our Wine Boxes in the expanded menu to find your next perfect pairing.

We're here to help!

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2024 | CW02



Cook the beef brisket

- Preheat oven to **240°C/220°C fan-forced**. Place **slow-cooked beef brisket** and **All-American spice blend** in a baking dish and turn to coat. 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**.
- When beef has finished cooking, use two forks to pull apart the **beef**, breaking it up.



Toss the slaw

- In a third medium bowl, combine **slaw mix**, **garlic aioli** and season to taste. Set aside.



Get prepped

- Meanwhile, slice **avocado** in half, scoop out flesh and roughly chop.
- In a medium bowl, combine **avocado**, a drizzle of **white wine vinegar** and **olive oil** and a pinch of **salt** and **pepper**. Set aside.
- Drain **pineapple slices**.



Heat the tortillas

- Microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.



Make the pineapple salsa

- Heat a large frying pan over high heat. Cook **pineapple slices** until lightly charred, **2-3 minutes** each side.
- Thinly slice **fresh chilli** (if using). Finely chop charred **pineapple**.
- In a second medium bowl, combine **pineapple** and **chilli**. Season and set aside.



Serve up

- Bring everything to table to serve.
- Fill tortillas with creamy slaw, beef brisket, tangy avocado and pineapple salsa.
- Sprinkle over **shredded Cheddar cheese** and tear over **herbs (see ingredients)** to serve. Enjoy!

Rate your recipe

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Mango Cheesecake & Coconut Caramel

with Baked Oat Crumble Base

SUMMER SPECIAL



Grab your Meal Kit with this symbol



Classic Oat Mix



Coconut Milk



Cream



Cream Cheese



Tinned Mango

Recipe Update

Due to local availability, the ingredients you receive may be a little different to what's pictured. It'll be just as delicious, just follow your recipe card!

Prep in: 20 mins
Ready in: 30 mins
(plus 4 hours or overnight to set)

Close your eyes and allow the taste of a sunset to wash over you when you bite into this sweet mango cheesecake. Drizzle over as much coconutty caramel sauce as you want, this whole cheesecake is a slice of paradise.

Pantry items

Butter, Brown Sugar

AB

Before you start

Wash your hands and any fresh food

You will need

Medium square baking tin lined with baking paper ·
Medium saucepan · Electric beaters · Large frying pan

Ingredients

	4 People
butter*	90g
classic oat mix	1 packet
coconut milk	1 large packet
brown sugar*	50g
cream	1 packet
cream cheese	1 packet
tinned mango	1 tin

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	4432kJ (1059Cal)	1148kJ (274Cal)
Protein (g)	10.7g	2.8g
Fat, total (g)	79.5g	20.6g
- saturated (g)	53.3g	13.8g
Carbohydrate (g)	87.9g	22.8g
- sugars (g)	53.8g	13.9g
Sodium (mg)	488mg	126mg

The quantities provided above are averages only.

*Nutritional information is based on 4 servings.

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Make the base

- Preheat oven to **220°C/200°C fan-forced**. Grease and line the baking tin.
- In a medium saucepan, melt the **butter** over low heat, **1-2 minutes**. Remove pan from heat and add **classic oat mix**, stirring, until combined.
- Transfer to the lined baking tin. Using the back of a spoon, spread **oat mix** evenly and press down to compress.
- Bake until golden, **8-10 minutes**. Set aside to cool for **15 minutes**.



Bring it all together

- In a medium bowl, combine **cream cheese** and half the **coconut caramel**. Using a spoon, fold in **whipped cream** to combine.
- Pour **cheesecake mixture** on top of the **oat base** and spread out evenly using the back of a spoon.
- Refrigerate for **4 hours** or overnight.



Make the coconut caramel

- Meanwhile, wipe out saucepan and return to medium heat.
- Cook **coconut milk** and the **brown sugar**, whisking until well combined and turned to caramel, **5-10 minutes**.
- Set aside until thickened.

TIP: The sauce will thicken as it rests!



Char the mango

- When the cheesecake is ready to serve, drain **tinned mango**.
- Heat a large frying pan over high heat. Cook **mango slices** until lightly charred, **2-3 minutes** each side.



Whisk the cream

- Using electric beaters, whisk **cream** in a large bowl until soft peaks form and almost doubled in size, **1-2 minutes**.

TIP: If you don't have an electric mixer, use a hand whisk and whisk for 3-4 minutes!

TIP: Chill both your bowl and cream before whipping to get maximum volume.



Serve up

- Top cheesecake with mango and remaining coconut caramel.
- Slice cheesecake and serve. Enjoy!

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