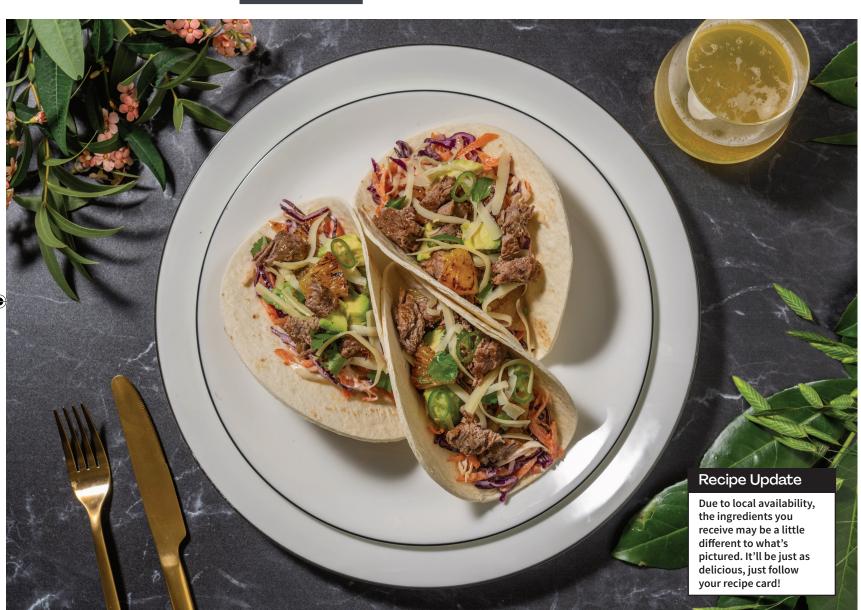




## Beef Brisket & Creamy Slaw Tacos with Pineapple Salsa & Tangy Avocado

SUMMER SPECIAL



Grab your Meal Kit with this symbol





Beef Brisket





All-American Spice Blend



Avocado

Pineapple Slices





Fresh Chilli (Optional)



Garlic Aioli



Slaw Mix

Mini Flour Tortillas



Shredded Cheddar Cheese

Herbs

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 sharestyle 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

AB



## 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) 🌶	1/2	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

<sup>\*</sup>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.





### 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.



### 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.



## 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.



### Toss the slaw

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



### Heat the tortillas

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



### 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!



Scan here if you have any questions or concerns 2024 | CW02





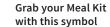
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# Mango Cheesecake & Coconut Caramel with Baked Oat Crumble Base

SUMMER SPECIAL







Classic Oat







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



## 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

<sup>\*</sup>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.

### 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.



### 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.



### 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!



### 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.



## 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.



## 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.



### Serve up

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



Scan here if you have any questions or concerns **2024** | CW02



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