



Korean-Style Beef Brisket Banquet

with Garlic Rice & Cheesy Bacon Sweetcorn

FEAST

Grab your meal kit with this number

21



Garlic



Jasmine Rice



Slow-Cooked Beef Brisket



Korean Stir-Fry Sauce



Sweetcorn



Spring Onion



Sesame Seeds



Diced Bacon



Cream



Grated Parmesan Cheese



Panko Breadcrumbs



Asian Greens



Fresh Chilli (Optional)

Prep in: 30-40 mins
Ready in: 40-50 mins

We've taken all the fuss out of this feast and injected loads of shining flavour with our Korean-inspired beef brisket that's already been slow-cooked to tender perfection. Fill the dinner table with all the fixings of aromatic rice, baked cheesy bacon and sweetcorn and sautéed Asian greens to complete tonight's star protein.

Pantry items

Olive Oil, Butter, Soy Sauce

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after cutting raw meat/poultry. Always use separate utensils for raw and cooked meat.

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 saucepan with a lid · Medium or large baking dish · Large frying pan · Small baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	4 cloves	8 cloves
butter*	20g	40g
jasmine rice	1 medium packet	1 large packet
salt*	¼ tsp	½ tsp
water*	1¼ cups	2 ½ cups
slow-cooked beef brisket	1 medium packet	2 medium packets OR 1 large packet
Korean stir-fry sauce	1 medium packet	1 large packet
sweetcorn	1 medium tin	1 large tin
spring onion	2 stems	4 stems
sesame seeds	1 medium sachet	1 large sachet
diced bacon	1 medium packet	2 medium packets OR 1 large packet
cream	½ packet	1 packet
grated Parmesan cheese	1 medium packet	1 large packet
soy sauce*	1 tbs	2 tbs
panko breadcrumbs	½ medium packet	1 medium packet
Asian greens	1 packet	2 packets
fresh chilli (optional)	½	1

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	6110kJ (1460Cal)	1004kJ (240Cal)
Protein (g)	48.2g	7.9g
Fat, total (g)	96.7g	15.9g
- saturated (g)	46.5g	7.6g
Carbohydrate (g)	94.7g	15.6g
- sugars (g)	14.4g	2.4g
Sodium (mg)	4181mg	687mg
Dietary Fibre (g)	8.2g	1.3g

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.

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Cook the garlic rice

- Preheat oven to **240°C/220°C fan-forced**. Finely chop **garlic**.
- In a medium saucepan, melt the **butter** with a dash of **olive oil** over medium heat. Cook half the **garlic** until fragrant, **1-2 minutes**.
- Add **jasmine rice**, the **salt** and **water**, stir, then bring to the boil. Reduce the heat to low and cover with a lid. Cook for **12 minutes**, then remove from the heat and keep covered until the rice is tender and the water is absorbed, **10-15 minutes**.

TIP: The rice will finish cooking in its own steam so don't peek!



Make the bacon & corn

- Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **diced bacon** and **sweetcorn**, breaking up bacon with a spoon, until browned, **4-5 minutes**.
- Add **cream** (see ingredients), **grated Parmesan cheese**, the **soy sauce** and half the **spring onion** and cook until slightly reduced, **1-2 minutes**.
- Transfer to a small baking dish. Sprinkle with **panko breadcrumbs** (see ingredients) and bake until golden, **8-10 minutes**.



Bake the beef brisket

- While the rice is cooking, place **slow-cooked beef brisket** in a baking dish. Pour **liquid** from the packaging over **beef** and add **Korean stir-fry sauce**.
- Cover tightly with foil and bake until heated through and liquid has slightly reduced, **20 minutes**.



Cook the Asian greens

- Meanwhile, cut **Asian greens** into thirds. Thinly slice the **fresh chilli** (if using).
- Wipe out the frying pan and return to medium-high heat with a drizzle of **olive oil**. Cook the **Asian greens** until just wilted, **2-3 minutes**. Add the **chilli** and remaining **garlic** and cook until fragrant, **1 minute**. Season to taste.



Get prepped

- Meanwhile, drain **sweetcorn**.
- Thinly slice **spring onion**.
- Heat a large frying pan over medium-high heat. Toast **sesame seeds**, tossing, until golden, **3-4 minutes**. Transfer to a small bowl.



Serve up

- Sprinkle toasted sesame seeds over beef brisket. Sprinkle remaining spring onion over cheesy bacon corn.
- Bring everything to the table to serve.
- Help yourself to some beef brisket, cheesy bacon corn, garlic rice and chilli Asian greens. Enjoy!

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