



# 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
<b>olive oil*</b>	refer to method	refer to method
garlic	4 cloves	8 cloves
<b>butter*</b>	20g	40g
jasmine rice	1 medium packet	1 large packet
<b>salt*</b>	¼ tsp	½ tsp
<b>water*</b>	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
<b>soy sauce*</b>	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](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW25



## 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!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)