

BBQ Beef Brisket & Garlic Brioche Bun

with Cheesy Corn Potatoes & Slaw

STREET FOOD

Grab your meal kit
with this number

16



Potato



Sweetcorn



Slow-Cooked
Beef Brisket



Shredded Cheddar
Cheese



Garlic



Slaw Mix



Mayonnaise



Brioche Hotdog
Buns



BBQ Sauce

Prep in: **20-30** mins
Ready in: **35-45** mins

We'll never get tired of mouth-watering sandwiches, and this is no exception. Brioche buns are drizzled with garlic butter before being toasted and slathered with slaw and BBQ sauce, all before being piled high with meltingly-tender beef brisket. Stop drooling, start eating!

Pantry items

Olive Oil, Butter, White Wine Vinegar

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling 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

Oven tray lined with baking paper · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
sweetcorn	1 medium tin	1 large tin
slow-cooked beef brisket	1 medium packet	2 medium packets OR 1 large packet
shredded Cheddar cheese	1 medium packet	1 large packet
garlic	2 cloves	4 cloves
butter*	20g	40g
slaw mix	1 medium packet	1 large packet
mayonnaise	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
brioche hotdog buns	2	4
BBQ sauce	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5874kJ (1404cal)	544kJ (130cal)
Protein (g)	43g	4g
Fat, total (g)	99.2g	9.2g
- saturated (g)	43g	4g
Carbohydrate (g)	86.3g	8g
- sugars (g)	33.1g	3.1g
Sodium (mg)	1503mg	139.2mg
Dietary Fibre (g)	6.6g	0.6g

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.



Start the potatoes

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into bite-sized chunks.
- Drain **sweetcorn**.
- Place **potato** and **sweetcorn** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Roast until tender, **20-25 minutes**.



Make the garlic butter

- Meanwhile, finely chop **garlic**.
- Place **garlic**, the **butter** and a pinch of **salt** in a small microwave-proof bowl. Microwave in **10 seconds** bursts until melted.
- In a medium bowl, combine **slaw mix**, **mayonnaise** and a drizzle of **white wine vinegar**. Season with **salt** and **pepper**. Set aside.



Bake the brisket

- Meanwhile, place **slow-cooked beef brisket** in a baking dish. Pour liquid from 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**.



Toast the buns

- Halve **brioche hotdog buns**. Drizzle **garlic butter** over each half.
- When the brisket has **5 minutes** remaining, bake **buns** directly on a wire oven rack, cut-side up, until heated through, **3 minutes**.



Finish the potatoes

- When the veggies have **5 minutes** remaining, remove tray from oven, then sprinkle with **shredded Cheddar cheese**.
- Continue baking until golden and crispy, **5 minutes**.



Serve up

- Slice beef brisket.
- Divide garlic brioche buns between plates. Top with beef, slaw and **BBQ sauce**.
- Serve with cheesy corn potatoes. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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