BBQ Beef Brisket & Garlic Brioche Bun

with Cheesy Corn Potatoes & Slaw

STREET FOOD

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Slow-Cooked



Beef Brisket









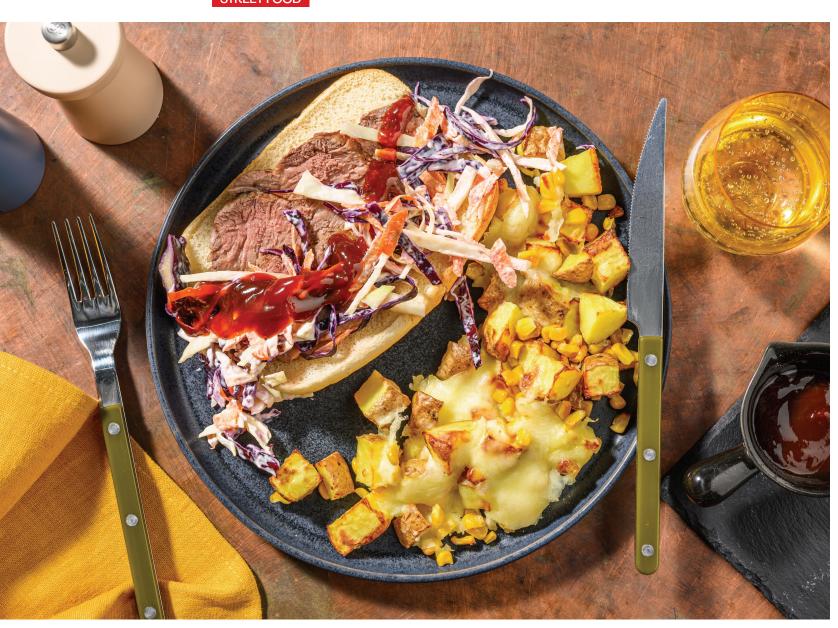
Mayonnaise



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 \cdot Medium or large baking dish

Ingredients

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	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.



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.



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.



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.



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.



Serve up

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

