

BBQ Beef Brisket & Garlic Brioche Bun

with Cheesy Corn Potatoes & Slaw

Grab your Meal Kit with this symbol



Potato



Sweetcorn



Garlic



Mayonnaise



Brioche Hotdog Buns



BBQ Sauce



Herbs



Slow-Cooked Beef Brisket



Grated Parmesan Cheese



Slaw Mix

Recipe Update

The recent wet and cold weather across New Zealand has impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: **15-25** mins
Ready in: **35-45** mins

Can you smell something smokey? Don't panic it's not a fire, but this BBQ beef brisket filling the room with it's mouth-watering aromas. Sparks will fly when you put it on a crisp brioche, layered with garlic butter. Things will get extra hot when you dig in to the cheesy potatoes, tossed with sweetcorn. Let your tastebuds ignite!

Pantry items

Olive Oil, Butter, White Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

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 tin	1 tin
slow-cooked beef brisket	1 packet	1 packet
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
garlic	2 cloves	4 cloves
butter*	20g	40g
slaw mix	1 bag (150g)	1 bag (300g)
mayonnaise	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
brioche hotdog buns	2	4
BBQ sauce	1 packet (40g)	1 packet (80g)
herbs	1 bag	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5631kJ (1346Cal)	853kJ (204Cal)
Protein (g)	44.9g	6.8g
Fat, total (g)	93.5g	14.2g
- saturated (g)	40.8g	6.2g
Carbohydrate (g)	85.8g	13g
- sugars (g)	27.3g	4.1g
Sodium (mg)	1631mg	247mg

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.



Roast the potatoes & corn

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into bite-sized chunks. Drain the **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 & slaw

- While the butter is melting, finely chop **garlic**.
- Place **garlic**, the **butter** and a pinch of **salt** in a small heatproof 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 garlic buns

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



Add the cheese

- In the last **5 minutes** of **veggie** cook time, remove tray from oven, then sprinkle with **grated Parmesan cheese**. Continue baking until golden and crispy, **5 minutes**.



Serve up

- Slice BBQ beef brisket.
- Bring everything to the table.
- Divide garlic brioche buns between plates. Top with beef brisket, slaw and **BBQ sauce**. Tear over **herbs**.
- Serve with cheesy corn potatoes. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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