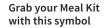
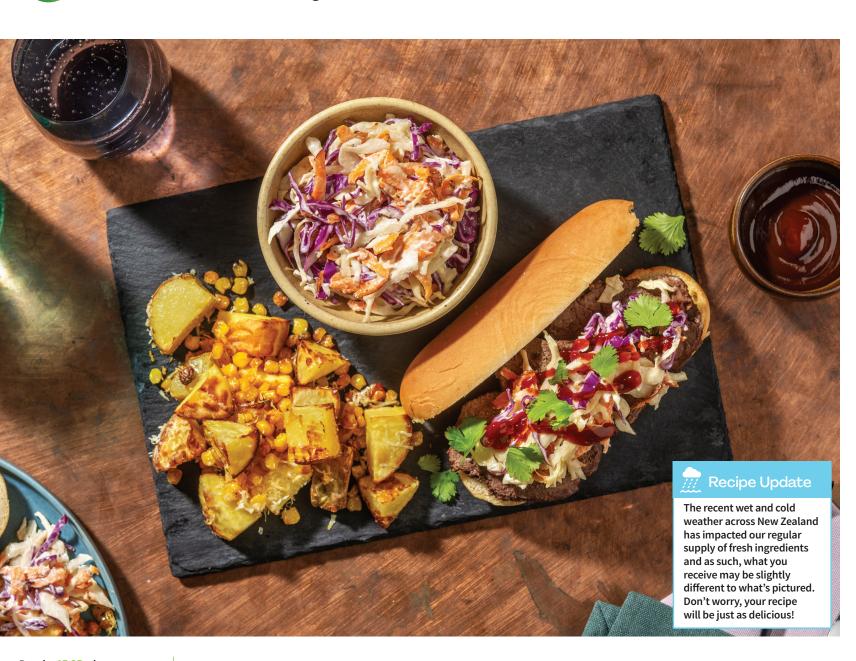
BBQ Beef Brisket & Garlic Brioche Bun

with Cheesy Corn Potatoes & Slaw











Sweetcorn





Mayonnaise





Brioche Hotdog Buns

BBQ Sauce





Slow-Cooked Herbs Beef Brisket



Cheese



Slaw Mix

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

9			
	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.



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.



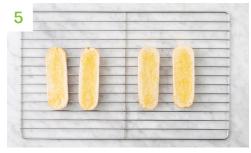
Add the cheese

 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.



Make the garlic butter & slaw

- · While the cheese 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.



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.



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!

