



Beef Brisket & Red Wine Spaghetti

with Grated Parmesan & Radish Salad

GOURMET

Grab your Meal Kit with this symbol



Radish



Roasted Almonds



Spaghetti



Onion & Garlic Paste



Tomato Paste



Herb & Mushroom Seasoning



Baby Spinach Leaves



Mixed Salad Leaves



Slow-Cooked Beef Brisket



Red Wine Jus



Grated Parmesan Cheese

Keep an eye out...

Due to recent sourcing challenges, we've replaced fettuccine with spaghetti, which may be a little different to what's pictured. Don't worry, your recipe will be just as delicious!

Pantry items

Olive Oil, Butter, Red Wine Vinegar

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

Pasta is one of the most versatile dishes, you can dress it up or down, but who doesn't love to dazzle with a rich red wine sauced spaghetti. Elevate it by cooking up a beef brisket, so tender it will pull apart with ease. We're reaching new heights tonight!

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

Medium baking dish · Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
slow-cooked beef brisket	1 packet	1 packet
radish	2	3
roasted almonds	1 packet	2 packets
spaghetti	1 packet	1 packet
onion & garlic paste	1 medium packet	1 large packet
tomato paste	1 packet	2 packets
herb & mushroom seasoning	1 sachet	2 sachets
red wine jus	1 medium packet	1 large packet
baby spinach leaves	1 small bag	1 medium bag
butter*	30g	60g
mixed salad leaves	1 small bag	1 medium bag
red wine vinegar*	drizzle	drizzle
grated Parmesan cheese	1 packet (30g)	1 packet (60g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5254kJ (1256Cal)	1111kJ (266Cal)
Protein (g)	45.8g	9.7g
Fat, total (g)	79.9g	16.9g
- saturated (g)	31.8g	6.7g
Carbohydrate (g)	83.6g	17.7g
- sugars (g)	11.7g	2.5g
Sodium (mg)	1676mg	354mg

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.



Bake the beef brisket

- Preheat oven to **240°C/220°C fan-forced**.
- Place **slow-cooked beef brisket** in a baking dish. Pour **liquid** from the 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 sauce

- Reduce heat of frying pan to medium, then add **red wine jus** and reserved **pasta water** (1/2 cup for 2 people / 1 cup for 4 people) and simmer until slightly reduced, **1-2 minutes**.
- Remove pan from heat, then add cooked **spaghetti, baby spinach leaves** and the **butter**. Stir to combine.

TIP: Add a splash more pasta water if the sauce mixture looks too thick.



Get prepped

- Meanwhile, boil the kettle.
- Thinly slice **radish**. Roughly chop **roasted almonds**.
- Half-fill a large saucepan with boiling water, then add a generous pinch of **salt**.
- Cook **spaghetti**, uncovered, over high heat, until 'al dente', **10 minutes**.
- Reserve some **pasta water** (3/4 cup for 2 people / 1 1/2 cups for 4 people). Drain **spaghetti**.

TIP: 'Al dente' pasta is cooked through but still slightly firm in the centre.



Bring it all together

- When the beef is done, remove from oven and shred **beef** in the baking dish with two forks. Add shredded **beef** to the frying pan and stir to combine. Season with **pepper**.
- In a large bowl, combine **mixed salad leaves, radish, almonds** and a drizzle of **red wine vinegar** and **olive oil**. Season to taste.



Start the sauce

- When the beef has **5 minutes** remaining, heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **onion & garlic paste**, until fragrant, **1-2 minutes**.
- Add **tomato paste** and **herb & mushroom seasoning** and cook until fragrant, **1 minute**. Season with **pepper**.

TIP: Cover the pan with a lid if the onion & garlic paste starts to spatter!



Serve up

- Divide beef brisket and red wine spaghetti between bowls.
- Top with **grated Parmesan cheese**.
- Serve with radish salad. Enjoy!

We're here to help!

Scan here if you have any questions or concerns
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