



Cherry & Balsamic-Glazed Beef Brisket

with Mash, Nutty Greens & Parmesan-Roasted Veggies

Grab your Meal Kit with this symbol



Slow-Cooked Beef Brisket



Cherry Sauce



Baby Rainbow Carrots



Parsnip



Grated Parmesan Cheese



Potato



Chicken-Style Stock Powder



Baby Broccoli



Pine Nuts



Parsley

Hands-on: 30-40 mins
Ready in: 40-50 mins

We've taken all the fuss out of this feast and injected loads of shining flavour with our smokey beef brisket that's already been slow-cooked to tender perfection. Stack the dinner table with all the fanciful fixings of creamy mash, nutty greens and Parmesan roasted veggies to complete tonight's star protein.

Pantry items

Olive Oil, Balsamic Vinegar, Butter, Milk

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 saucepan · Medium or large baking dish · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
slow-cooked beef brisket	1 packet	1 packet
cherry sauce	2 packets (80g)	4 packets (160g)
balsamic vinegar*	1 tsp	2 tsp
baby rainbow carrots	1 bunch	1 bunch
parsnip	1	2
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
potato	2	4
butter*	40g	80g
milk*	2 tbs	¼ cup
chicken-style stock powder	1 sachet (10g)	2 sachets (20g)
baby broccoli	1 bag	1 bag
pine nuts	1 packet	2 packets
parsley	1 bag	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5909kJ (1412Cal)	888kJ (212Cal)
Protein (g)	33.6g	5g
Fat, total (g)	116.4g	17.5g
- saturated (g)	48.2g	7.2g
Carbohydrate (g)	58.7g	8.8g
- sugars (g)	26.1g	3.9g
Sodium (mg)	1732mg	260mg

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.



Cook the beef

Preheat the oven to **240°C/220°C fan-forced**. Bring a medium saucepan of salted water to the boil. Remove the **slow-cooked beef brisket** from the packaging and place in a baking dish. Pour the **liquid** from the packaging, the **cherry sauce** and **balsamic vinegar** over the **beef**. Cover with foil and bake for **12 minutes**. Turn the **beef**, then re-cover with foil and continue baking until heated through and the liquid has slightly reduced, **12 minutes**.



Prep the baby broccoli

While the potato is cooking, trim and halve the **baby broccoli** lengthways.



Roast the veggies

While the beef is baking, trim the green tops from the **baby rainbow carrots**, then scrub them clean. Halve the **carrots** lengthways. Cut the **parsnip** into thick sticks. Place **veggies** on a lined oven tray, drizzle with **olive oil** and season with **salt** and **pepper**. Toss to coat and roast until tender, **15-20 minutes**. In the last **5 minutes** of cook time, sprinkle the **grated Parmesan cheese** over the veggies and roast until golden and melted.



Cook the nutty greens

When the veggies have **5 minutes** cook time remaining, heat a large frying pan over a medium-high heat with a drizzle of **olive oil**. Cook the **baby broccoli**, tossing, until softened, **5-6 minutes**. In the last **2-3 minutes** of cook time add the **pine nuts**, and cook, tossing, until golden. Transfer to a serving plate.



Make the mash

While the veggies are roasting, peel the **potato** and cut into large chunks. Cook the **potato** in the boiling water until easily pierced with a knife, **12-15 minutes**. Drain and return the **potato** to the pan. Add the **butter**, **milk** and **chicken-style stock powder** and mash until smooth. Cover to keep warm.



Serve up

Slice the beef brisket. Bring everything to the table to serve. Tear the **parsley** leaves over the roasted veggies. Help yourself to the cherry and balsamic glazed beef brisket, mash, nutty greens and Parmesan-roasted veggies. Pour over any remaining cherry glaze from the baking dish.

Enjoy!