



Texan-Style BBQ Beef Brisket

with Cheesy Trottole & Charred Corn Slaw

Grab your Meal Kit with this symbol



- Slow-Cooked Beef Brisket
- BBQ Sauce
- Trottole
- Garlic
- Carrot
- Herbs
- Sweetcorn
- Longlife Cream
- Chicken-Style Stock Powder
- Grated Parmesan Cheese
- Shredded Cabbage Mix

Recipe Update
 The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Hands-on: 25-35 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 Texan-style beef brisket that's already been slow-cooked to tender perfection. Stack the dinner table with all the fanciful fixings of cheesy trottole (reminiscent of mac 'n' cheese), crunchy slaw and BBQ sauce as marinade to complete tonight's star protein.

Pantry items
 Olive Oil, Butter, Plain Flour, Milk, 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

Large saucepan · Two medium baking dishes · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
slow-cooked beef brisket	1 packet	1 packet
BBQ sauce	1 packet (40g)	1 packet (80g)
trottole	1 packet	1 packet
garlic	2 cloves	4 cloves
carrot	½	1
herbs	1 bag	1 bag
sweetcorn	½ tin	1 tin
butter*	20g	40g
plain flour*	1 tbs	2 tbs
milk*	1 cup	2 cups
longlife cream	½ bottle (125ml)	1 bottle (250ml)
chicken-style stock powder	1 sachet (5g)	1 sachet (10g)
grated Parmesan cheese	1 packet (60g)	2 packets (120g)
shredded cabbage mix	1 bag (150g)	1 bag (300g)
white wine vinegar*	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	6090kJ (1450Cal)	878kJ (210Cal)
Protein (g)	57.8g	8.3g
Fat, total (g)	87.8g	12.7g
- saturated (g)	45.2g	6.5g
Carbohydrate (g)	103g	14.8g
- sugars (g)	27.5g	4.0g
Sodium (mg)	1820mg	262mg

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.



1 Cook the beef brisket

Preheat oven to **240°C/220°C fan-forced**. Bring a large saucepan of salted water to the boil. In a baking dish, place **slow-cooked beef brisket**. Pour liquid from packaging over the **beef**. Cover tightly with foil and bake for **12 minutes**. Turn **beef**, then spread over **BBQ sauce** and re-cover with foil. Bake until heated through and liquid has slightly reduced, a further **12 minutes**.



4 Make the cheesy sauce

Return the frying pan to medium heat with **garlic**, the **butter** and a drizzle of **olive oil**. Cook until fragrant, **1 minute**. Add the **plain flour** and cook, stirring, until a thick paste forms, **2 minutes**. Slowly whisk in the **milk** until smooth. Add **longlife cream** (see ingredients), **chicken-style stock powder** and 1/2 the **grated Parmesan cheese**. Cook until slightly thickened, **2-3 minutes**. Season with **pepper**. Pour **cream sauce** over **pasta**, evenly sprinkle over remaining **Parmesan** and bake until golden and bubbling, **8-10 minutes**.



2 Cook the pasta

While the beef is baking, cook **trottole** in boiling water until 'al dente', **10 minutes**. Drain **pasta**, then transfer to a second baking dish.

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



5 Toss the slaw

While the pasta is baking, add **shredded cabbage mix**, **carrot**, **herbs** and a drizzle of **white wine vinegar** and **olive oil** to the charred **corn**. Season and toss to combine.



3 Get prepped

Meanwhile, finely chop **garlic**. Grate **carrot** (see ingredients). Roughly chop **herbs**. Drain **sweetcorn** (see ingredients). Heat a large frying pan over high heat. Cook sweetcorn until lightly browned, **4-5 minutes**. Transfer to a large bowl.

TIP: Cover the pan with a lid if the kernels are "popping" out.



6 Serve up

Slice Texan-style BBQ beef brisket. Bring everything to the table to serve. Help yourself to beef brisket, cheesy trottole and charred corn slaw.

Enjoy!