



Southern Beef Brisket Loaded Fries

with Cheddar Cheese, Mayo & Tomato Salsa

NEW

KID FRIENDLY



Grab your Meal Kit with this symbol



Brown Onion



Slow-Cooked Beef Brisket



Tex-Mex Spice Blend



Potato



Tomato



Baby Spinach Leaves



Cheddar Cheese



Mayonnaise



Slow-Cooked Beef Brisket

Prep in: 15-25 mins
Ready in: 30-40 mins

The best way to eat your fries is the loaded way. Stacked with Southern beef brisket, salsa and Cheddar, you don't even need cutlery to dig into this one.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, White Wine Vinegar

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium or large baking dish · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
brown onion	½	1
slow-cooked beef brisket	1 small packet	2 small packets OR 1 large packet
Tex-Mex spice blend	1 medium sachet	1 large sachet
potato	3	6
tomato	1	2
baby spinach leaves	1 small bag	1 medium bag
white wine vinegar*	drizzle	drizzle
Cheddar cheese	1 medium packet	1 large packet
mayonnaise	1 medium packet	1 large packet
slow-cooked beef brisket**	1 small packet	2 small packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2760kJ (660Cal)	420kJ (100Cal)
Protein (g)	41.9g	6.4g
Fat, total (g)	33.4g	5.1g
- saturated (g)	11.8g	1.8g
Carbohydrate (g)	46.4g	7.1g
- sugars (g)	16.3g	2.5g
Sodium (mg)	1509mg	229mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3857kJ (922Cal)	477kJ (114Cal)
Protein (g)	69.4g	8.6g
Fat, total (g)	49.8g	6.2g
- saturated (g)	18.6g	2.3g
Carbohydrate (g)	47.9g	5.9g
- sugars (g)	16.6g	2.1g
Sodium (mg)	2004mg	248mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



1



Roast the beef brisket

- Preheat oven to **240°C/220°C fan-forced**.
- Thinly slice **brown onion (see ingredients)**.
- Place **slow-cooked beef brisket** and **onion** in a baking dish. Pour **liquid** from packaging over **beef**. Cover with foil and roast for **15 minutes**.
- Remove **brisket** from oven. Uncover, sprinkle over **Tex-Mex spice blend** and turn **beef** to coat.
- Roast, uncovered, until browned and heated through, **8-10 minutes**.

Custom Recipe: If you've doubled your slow-cooked beef brisket, cook beef as above, in two baking dishes if your dish is getting crowded.

3



Make the salsa

- When fries have **10 minutes** remaining, finely chop **tomato** and **baby spinach leaves**.
- In a medium bowl, combine **tomato** and a drizzle of **white wine vinegar** and **olive oil**. Season.

2



Bake the fries

- Meanwhile, cut **potato** into fries.
- Place **fries** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Bake until tender, **20-25 minutes**.

TIP: If your oven tray is crowded, divide the fries between two trays.

4



Serve up

- Shred beef brisket.
- Add spinach, to beef and toss to combine.
- Divide fries between plates.
- Top with Southern beef brisket and **Cheddar cheese**. Drizzle over **mayonnaise**. Serve with tomato salsa. Enjoy!

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