



All-American Beef Brisket Quesadillas

with Corn & Tomato Salsa

KID FRIENDLY

Grab your meal kit with this number

11



Recipe Update

We've replaced the snacking tomatoes in this recipe with tomato due to local ingredient availability. It'll be just as delicious, just follow your recipe card!



Carrot



Brown Onion



Slow-Cooked Beef Brisket



Tomato Paste



All-American Spice Blend



Mini Flour Tortillas



Cheddar Cheese



Tomato



Sweetcorn



Slow-Cooked Beef Brisket



Cheddar Cheese

Prep in: 20-30 mins
Ready in: 30-40 mins

We've upgraded your average quesadillas to hold a super premium and super delicious protein in its golden pouches; American slow-cooked beef brisket! Paired with an easy corn and tomato salsa, you'll have flavour packed into every bite.

Pantry items

Olive Oil, Butter, White Wine Vinegar

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

You will need

Large frying pan · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
brown onion	½	1
slow-cooked beef brisket	1 medium packet	2 medium packets OR 1 large packet
tomato paste	1 medium packet	1 large packet
All-American spice blend	1 medium sachet	1 large sachet
water*	¼ cup	½ cup
butter*	20g	40g
mini flour tortillas	6	12
Cheddar cheese	1 medium packet	1 large packet
tomato	1	2
sweetcorn	1 medium tin	1 large tin
white wine vinegar*	drizzle	drizzle

*Pantry Items

Nutrition

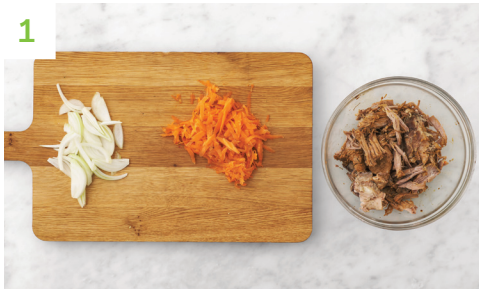
Avg Qty	Per Serving	Per 100g
Energy (kJ)	3674kJ (878Cal)	587kJ (140Cal)
Protein (g)	49.2g	7.9g
Fat, total (g)	42.8g	6.8g
- saturated (g)	21.1g	3.4g
Carbohydrate (g)	71.1g	11.4g
- sugars (g)	21.2g	3.4g
Sodium (mg)	1605mg	257mg
Dietary Fibre (g)	14.8g	2.4g

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.



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Grate **carrot**.
- Thinly slice **brown onion (see ingredients)**.
- Transfer **slow-cooked beef brisket** including the liquid to a bowl and shred with 2 forks.



Bake the quesadillas

- Bake **quesadillas** until cheese has melted and tortillas are golden, **10-12 minutes**. Spoon any overflowing **filling** and **cheese** back into quesadillas.

TIP: Place a sheet of baking paper and a second oven tray on top of the quesadillas if they unfold during cooking.



Make the filling

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **carrot** and **onion**, stirring, until tender, **2-3 minutes**. Add **tomato paste** and **All-American spice blend** and cook until fragrant, **1 minute**.
- Add **shredded beef** and the **water** and cook, stirring, until slightly thickened, **4-5 minutes**.
- Remove from heat, then stir through the **butter** and season with **salt** and **pepper**.

TIP: Add a splash of water if the sauce looks dry.



Toss the salsa

- Meanwhile, roughly chop **tomato**.
- Drain **sweetcorn**.
- In a medium bowl, combine **tomato**, **corn** and a drizzle of **white wine vinegar** and **olive oil**. Season to taste.



Assemble the quesadillas

- Arrange **mini flour tortillas** over a lined oven tray. Divide **beef mixture** among tortillas, spooning it onto one half of each tortilla, then top with **Cheddar cheese**.
- Fold empty half of each **tortilla** over to enclose filling and press down with a spatula. Brush or spray tortillas with a drizzle of **olive oil** and season to taste.



Serve up

- Divide All-American beef brisket quesadillas between plates.
- Top with corn and tomato salsa to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW35



CUSTOM OPTIONS

+ **DOUBLE SLOW-COOKED BEEF BRISKET**
Follow method above, cooking in batches if necessary.

+ **DOUBLE CHEDDAR CHEESE**
Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

