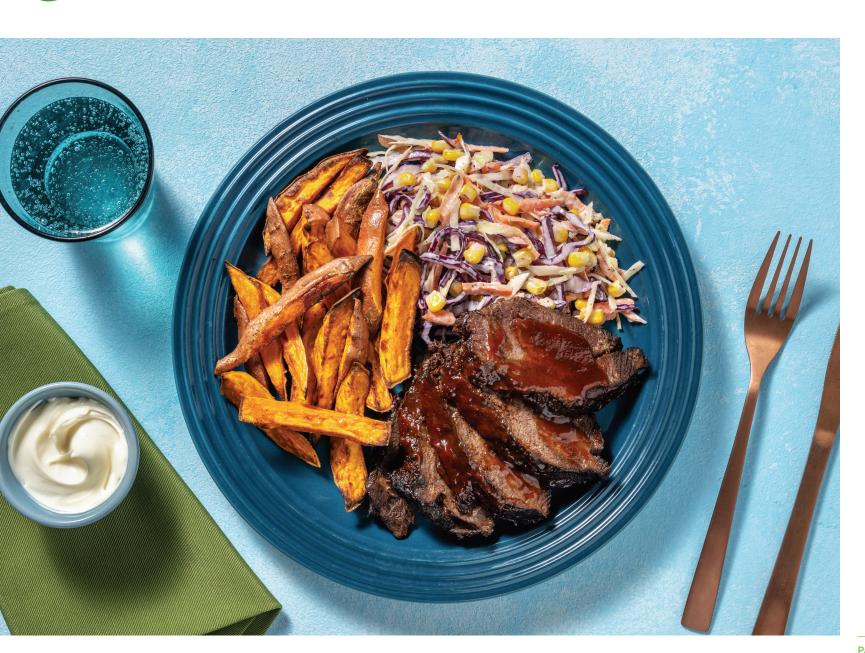
American-Style Beef Brisket with Sweet Potato Fries & Ranch Slaw







All-American



Sticky Meat

Spice Blend



Sweet Potato



Sweetcorn







Ranch Dressing



Garlic Aioli

Prep in: 5-15 mins Ready in: 40-50 mins



Brisket typically needs plenty of patience for a tender result, but not when you have our slow-cooked beef brisket handy! Around 30 minutes is all it needs to roast to perfection, while you pop the ready-to-bake SP fries in the oven and toss the slaw. Too easy.

Pantry items Olive Oil

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 or large baking dish · Oven tray lined with baking paper

Ingredients

9		
	2 People	4 People
olive oil*	refer to method	refer to method
slow-cooked beef brisket	1 packet (300g)	1 packet (600g)
All-American spice blend	1 medium sachet	1 large sachet
sticky meat glaze	1 medium packet	1 large packet
water*	1/4 cup	½ cup
sweet potato fries	1 medium packet	1 large packet
sweetcorn	1 tin (125g)	1 tin (300g)
slaw mix	1 small bag	1 large bag
ranch dressing	1 packet	2 packets
garlic aioli	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3074kJ (734Cal)	544kJ (130Cal)
Protein (g)	37.7g	6.7g
Fat, total (g)	37.4g	6.6g
- saturated (g)	8.1g	1.4g
Carbohydrate (g)	57.8g	10.2g
- sugars (g)	30.1g	5.3g
Sodium (mg)	1444mg	256mg

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.



Roast the beef

- Preheat oven to 240°C/220°C fan-forced.
- Place slow-cooked beef brisket (including the liquid from the packet!) in a baking dish. Sprinkle with All-American spice blend.
- Pour sticky meat glaze and the water over beef, stirring to combine. Cover with foil, then roast for 22 minutes.
- Remove from oven. Uncover, then turn beef over. Return to oven and roast, uncovered, until browned and heated through, a further 8-10 minutes.



Bake the fries & toss the slaw

- While the beef is roasting, place sweet potato fries on a lined oven tray. Drizzle with olive oil, season with salt and toss to coat. Bake until tender, 20-25 minutes.
- When the brisket has **5 minutes** remaining, drain **sweetcorn**.
- In a medium bowl, combine slaw mix, corn, ranch dressing and a drizzle of olive oil.
 Toss to coat. Season to taste.

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



Serve up

- · Slice American-style beef brisket.
- Divide brisket, sweet potato fries and ranch slaw between plates.
- · Spoon any remaining sauce from the baking dish over the beef.
- Serve with garlic aioli. Enjoy!