



# American-Style Beef Brisket

with Sweet Potato Fries & Ranch Slaw

Grab your Meal Kit with this symbol



All-American Spice Blend



Sticky Meat Glaze



Sweet Potato Fries



Sweetcorn



Slaw Mix



Slow-Cooked Beef Brisket



Ranch Dressing



Garlic Aioli

Prep in: **5-15 mins**

Ready in: **40-50 mins**

**Naturally Gluten-Free**  
Not suitable for coeliacs

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

	2 People	4 People
<b>olive oil*</b>	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
<b>water*</b>	¼ 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](https://www.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!

## We're here to help!

Scan here if you have any questions or concerns

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