



Beef Brisket Ragu & Fettuccine

with Parmesan & Chargrilled Capsicum Salad

Grab your Meal Kit with this symbol



Diced Tomatoes With Garlic & Onion



Garlic & Herb Seasoning



Mixed Salad Leaves



Beef Stock Pot



Chargrilled Capsicums



Egg Fettuccine



Grated Parmesan Cheese



Slow-Cooked Beef Brisket

Prep in: **5-10** mins
Ready in: **35-45** mins

Tender beef brisket, roasted in a rich and garlicky tomato sauce, tossed through fresh egg fettuccine... If that hasn't got your mouth watering, the minimal prep time on this winner dinner will! Buon appetito!

Pantry items

Olive Oil, Brown Sugar, Butter, Balsamic 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 baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
slow-cooked beef brisket	1 packet (300g)	1 packet (600g)
water*	½ cup	¾ cup
diced tomatoes with garlic & onion	1 tin	2 tins
beef stock pot	1 packet (20g)	1 packet (40g)
garlic & herb seasoning	1 medium sachet	1 large sachet
brown sugar*	½ tbs	1 tbs
butter*	30g	60g
egg fettuccine	1 packet	2 packets
mixed salad leaves	1 medium bag	1 large bag
chargrilled capsicums	1 packet	2 packets
balsamic vinegar*	drizzle	drizzle
grated Parmesan cheese	1 packet (30g)	2 packets (60g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3802kJ (908Cal)	625kJ (149Cal)
Protein (g)	54.9g	9g
Fat, total (g)	24.5g	4g
- saturated (g)	10.5g	1.7g
Carbohydrate (g)	112.2g	18.5g
- sugars (g)	20g	3.3g
Sodium (mg)	2692mg	443mg

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

2022 | CW30



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Roast the beef

- Preheat oven to **240°C/220°C fan-forced**.
- In a large baking dish, place **slow-cooked beef brisket** (including packet liquid!) and the **water**. Cover with foil and roast for **22 minutes**.
- Uncover and turn over **beef**. Add **diced tomatoes with garlic & onion, beef stock pot, garlic & herb seasoning, the brown sugar** and the **butter**. Stir and turn to coat. Roast until browned and heated through, **8-10 minutes**.

Cook the pasta & make the salad

- When the beef has **10 minutes** remaining, boil the kettle.
- In a large heatproof bowl, add **egg fettuccine**, a pinch of **salt** and enough boiling **water** to cover the pasta. Cover and set aside until al dente, **5-8 minutes**. Drain.
- Meanwhile, combine **mixed salad leaves, chargrilled capsicums** and a drizzle of **balsamic vinegar** and **olive oil** in a medium bowl. Season with **salt** and **pepper**, then toss to coat.

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

Serve up

- Shred beef directly in the baking dish. Add fettuccine, toss to coat and season to taste.
- Divide beef brisket ragu and fettuccine between bowls. Top with **grated Parmesan cheese**.
- Serve with chargrilled capsicum salad. Enjoy!

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