



Beef Brisket & Worcestershire Gravy

with Herbed Roast Veggies & Greens

READY TO COOK

Grab your Meal Kit with this symbol



Potato



Baby Rainbow Carrots



Garlic & Herb Seasoning



Slow-Cooked Beef Brisket



Baby Broccoli



Salad Leaves



Gravy Granules



Worcestershire Sauce

Recipe Update

Due to local availability, the ingredients you receive may be a little different to what's pictured. It'll be just as delicious, just follow your recipe card!

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

Enjoy a home-cooked meal with minimal prep and fuss! Simply pop the pre-prepped ingredients in the oven to cook and quickly assemble for a delicious and wholesome dinner. We're not skimping on any of those luxe flavours tonight, so enjoy a tender beef brisket in a rich and decadent Worcestershire gravy.

Pantry items

Olive Oil

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

Oven tray lined with baking paper · Medium or large baking dish · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
baby rainbow carrots	1 bunch (140g)	1 bunch (280g)
garlic & herb seasoning	1 medium sachet	1 large sachet
slow-cooked beef brisket	1 packet	1 packet
baby broccoli	1 bag	2 bags
salad leaves	1 medium bag	1 large bag
gravy granules	1 sachet	2 sachets
Worcestershire sauce	1 medium packet	1 large packet
boiling water*	½ cup	1 cup

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3020kJ (722Cal)	568kJ (136Cal)
Protein (g)	33.1g	6.2g
Fat, total (g)	46.6g	8.8g
- saturated (g)	18.9g	3.6g
Carbohydrate (g)	39g	7.3g
- sugars (g)	9.9g	1.9g
Sodium (mg)	1447mg	272mg

The quantities provided above are averages only.

Allergens

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

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

1



2



3



Roast the brisket & potato

- Preheat oven to **240°C/220°C fan-forced**. Cut **potato** and **baby rainbow carrots** into bite-sized chunks.
- Place **potato** and **baby rainbow carrots** on a lined oven tray. Sprinkle with **garlic & herb seasoning**, drizzle with **olive oil**, season with **salt** and toss to coat. Roast until tender, **20-25 minutes**.
- Meanwhile, place **slow-cooked beef brisket** in a baking dish. Pour liquid from the packaging over **beef**.
- Cover tightly with foil and bake for **12 minutes**. Turn **beef**, then re-cover with foil and bake until heated through and liquid has slightly reduced, a further **12 minutes**.

Bring it all together

- Boil the kettle.
- After turning the **beef** and returning to the oven, halve any larger stalks of **baby broccoli** lengthways.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **baby broccoli** until tender, **4-5 minutes**. Add **salad leaves** and cook until just wilted, then transfer to a bowl and set aside.
- In a medium heatproof bowl, combine **gravy granules**, **Worcestershire sauce** and the **boiling water** (½ cup for 2 people / 1 cup for 4 people), whisking, until smooth, **1 minute**.

Serve up

- Slice beef brisket.
- Divide brisket, herbed roast veggies and greens between plates.
- Pour Worcestershire gravy over beef to serve. Enjoy

We're here to help!

Scan here if you have any questions or concerns



Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.co.nz/rate