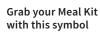


# **Beef Brisket & Worcestershire Gravy**

with Herbed Roast Veggies & Greens

READY TO COOK









1 otato



Garlic & Herb Seasoning Slow-Cooked Beef Brisket



Salad Leaves

Baby Broccoli



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!

Pantry items Olive Oil

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.

#### 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  $\cdot$  Medium or large baking dish  $\cdot$  Large frying pan

# Ingredients

<u> </u>		
	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
baby rainbow carrots	<b>1 bunch</b> (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.







# 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 trasfer 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

#### Rate your recipe Did we make your tastebuds happy? Let our culinary team know: hellofresh.co.nz/rate

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