



Beef Brisket & Mushroom Gravy

with Roast Potatoes, Lemony Greens & Walnuts

Grab your Meal Kit with this symbol



Slow-Cooked Beef Brisket



Potato



Courgette



Silverbeet



Walnuts



Mushrooms



Garlic



Lemon



Herbs



Beef-Style Stock Powder



Greek Salad Cheese/ Feta Cheese



Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Hands-on: 30-40 mins
Ready in: 40-50 mins

A spread that is dressed-to-impress, and impressed we are! You've got the slow-cooked beef brisket that's been drizzled over in an aromatic mushroom gravy with walnuts on top for an extra flourish. Up next, the zesty greens and finally a serve of golden roast potatoes.

Pantry items

Olive Oil, Plain Flour, Butter

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

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
slow-cooked beef brisket	1 packet	1 packet
potato	2	4
courgette	1	2
silverbeet	1 bag	1 bag
walnuts	1 packet	2 packets
mushrooms	1 packet	1 packet
garlic	3 cloves	6 cloves
lemon	1	2
herbs	2 sticks	4 sticks
beef-style stock powder	1 sachet (5g)	1 sachet (10g)
plain flour*	1 tsp	2 tsp
butter*	20g	40g
water*	½ cup	1 cup
Greek salad cheese/feta cheese	1 packet (100g)	2 packets (200g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4258kJ (1017Cal)	624kJ (149Cal)
Protein (g)	43.6g	6.4g
Fat, total (g)	74.3g	10.9g
- saturated (g)	32.9g	4.8g
Carbohydrate (g)	40.3g	5.9g
- sugars (g)	14.3g	2.1g
Sodium (mg)	1560mg	229mg

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.

Fancy a drop?

We recommend pairing this meal with Dry Riesling or Grüner Veltliner



Bake the brisket

Preheat oven to **240°C/220°C fan-forced**. 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**.



Cook the greens

Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **courgette** until tender, **2-3 minutes**. Add **silverbeet**, **lemon zest** and 1/2 the **garlic** and cook until fragrant, **1 minute**. Remove pan from heat, then add a squeeze of **lemon juice**. Transfer to a bowl, season to taste and cover to keep warm.

TIP: Add a dash of water to help speed up the veggie cooking process.



Roast the potatoes

Meanwhile, cut **potato** into bite-size chunks. Place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Spread out evenly, then roast until tender, **20-25 minutes**.



Make the gravy

Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **mushrooms** until browned and softened, **6-8 minutes**. Reduce heat to low-medium, then add **herbs** and remaining **garlic** and cook until fragrant, **1 minute**. Add **beef-style stock powder**, the **plain flour** and the **butter** and stir to combine. Add the **water**, and simmer until slightly reduced, **1-2 minutes**. Season with **pepper**.

TIP: Add a splash more water if the gravy looks too thick.



Get prepped

Meanwhile, thinly slice **courgette** into half-moons. Roughly chop **silverbeet** and **walnuts**. Thinly slice **mushrooms**. Finely chop **garlic**. Zest **lemon** and slice into wedges. Pick and finely chop **herbs**. Heat a large frying pan over medium-high heat. Toast **walnuts**, tossing, until golden, **3-4 minutes**.



Serve up

Slice beef brisket. Divide beef brisket, roasted potatoes and lemony greens between plates. Top beef with mushroom gravy. Crumble **Greek salad cheese** over greens. Garnish with walnuts. Serve with any remaining lemon wedges.

Enjoy!