



Ssamjang-Glazed Beef Brisket

with Garlic Rice & Cheesy Bacon Sweetcorn

Grab your Meal Kit with this symbol



Garlic



Basmati Rice



Slow-Cooked Beef Brisket



Ssamjang Paste



Korean Sauce



Sweetcorn



Spring Onion



Sesame Seeds



Diced Bacon



Longlife Cream



Grated Parmesan Cheese



Panko Breadcrumbs



Asian Greens



Long Green Chilli (Optional)

Hands-on: **30-40 mins**
Ready in: **40-50 mins**
 Spicy (optional long green chilli)

We've taken all the fuss out of this feast and injected loads of shining flavour with our Korean-inspired Ssamjang-glazed beef brisket that's already been slow-cooked to tender perfection. Fill the dinner table with all the fixings of aromatic rice, baked cheesy bacon and sweetcorn and sautéed Asian greens to complete tonight's star protein.

Pantry items

Olive Oil, Butter, Soy Sauce

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 saucepan with lid · Medium baking dish · Large frying pan · Small baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	4 cloves	8 cloves
butter*	20g	40g
basmati rice	1 packet	1 packet
salt*	¼ tsp	½ tsp
water*	1½ cups	3 cups
slow-cooked beef brisket	1 packet	1 packet
ssamjang paste	1 medium packet	1 large packet
Korean sauce	1 packet	2 packets
sweetcorn	1 tin	2 tins
spring onion	2 stems	4 stems
sesame seeds	1 sachet	1 sachet
diced bacon	1 packet	1 packet
longlife cream	½ bottle (125ml)	1 bottle (250ml)
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
soy sauce*	1 tbs	2 tbs
panko breadcrumbs	½ packet	1 packet
Asian greens	1 bag	2 bags
long green chilli (optional)	½	1

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	8241kJ (1970Cal)	984kJ (235Cal)
Protein (g)	51.3g	6.1g
Fat, total (g)	143.8g	17.2g
- saturated (g)	62.6g	7.5g
Carbohydrate (g)	103.7g	12.4g
- sugars (g)	24.5g	2.9g
Sodium (mg)	4280mg	511mg

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.



Cook the rice

Preheat the oven to **240°C/220°C fan-forced**. Finely chop the **garlic**. In a medium saucepan, melt the **butter** with a dash of olive oil over a medium heat. Cook 1/2 the **garlic** until fragrant, **1-2 minutes**. Add the **basmati rice**, **salt** and **water**, stir, then bring to the boil. Reduce the heat to low and cover with a lid. Cook for **10 minutes**, then remove from the heat and keep covered until the rice is tender and the water is absorbed, **10 minutes**.

TIP: The rice will finish cooking in its own steam so don't peek!



Cook the bacon & sweetcorn

Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Cook the **diced bacon** and **sweetcorn**, breaking up the bacon with a spoon, until browned, **4-5 minutes**. Add the **longlife cream** (see ingredients), **grated Parmesan cheese**, **soy sauce** and 1/2 the **spring onion** and cook until slightly reduced, **1-2 minutes**. Transfer to a small baking dish. Sprinkle with the **panko breadcrumbs** (see ingredients) and bake until golden, **8-10 minutes**.



Cook the beef brisket

While the rice is cooking, remove the **slow-cooked beef brisket** from the packaging and place in a medium baking dish. Pour the **liquid** from the packaging over the **beef**. Tightly cover with foil and bake for **12 minutes**. Turn the **beef**, then top with the **ssamjang paste** and **Korean sauce**. Cover with foil and continue roasting until browned and heated through, **12-13 minutes**.



Cook the Asian greens

While the bacon and corn are cooking, cut the **Asian greens** into thirds. Thinly slice the **long green chilli** (if using). Wipe out the frying pan and return to a medium-high heat with a drizzle of **olive oil**. Cook the **Asian greens** until just wilted, **2-3 minutes**. Add the **chilli** and remaining **garlic** and cook until fragrant, **1 minute**. Season to taste. Transfer to a serving plate.



Get prepped

While the brisket is cooking, drain the **sweetcorn**. Thinly slice the **spring onion**. Heat a large frying pan over a medium-high heat. Toast the **sesame seeds**, tossing, until golden, **3-4 minutes**. Transfer to a small bowl.



Serve up

Slice the beef brisket, place on a serving plate and sprinkle with the toasted sesame seeds. Sprinkle the remaining spring onion over the cheesy bacon corn. Bring everything to the table to serve. Help yourself to some beef brisket, cheesy bacon corn, garlic rice and chilli greens.

Enjoy!