

NEW



Fast & Fresh PLUS



HOME CHEF

Golden BBQ Brisket Wraps

with poppyseed slaw and crispy onions

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

In your box

- 1 oz. Sour Cream
- 4 Mini Naan Flatbreads
- 4 oz. Slaw Mix
- ½ oz. Crispy Fried Onions
- 🌶️ ¼ tsp. Red Pepper Flakes
- 2 oz. Gold BBQ Sauce
- 1½ oz. Poppyseed Dressing
- 8 oz. Cooked Sliced Beef Brisket

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

You will need

Mixing Bowl

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

NUTRITION per serving—Calories: 650, Carbohydrates: 69g, Sugar: 17g, Fiber: 3g, Protein: 29g, Sodium: 1770mg, Fat: 26g, Saturated Fat: 8g

Prep & Cook Time
15-20 min.

Cook Within
7 days

Difficulty Level
Easy

Spice Level
Mild

Microwave

- Thoroughly rinse any fresh produce and pat dry.
- Drain **brisket** and separate slices.
- Place brisket in provided tray. Microwave uncovered until heated through, 3-4 minutes.
- While brisket heats, combine **slaw mix, dressing, and sour cream** in a mixing bowl. Carefully remove tray from microwave. Wrap **flatbreads** in a damp paper towel and microwave until warm, 30-45 seconds.
- Carefully remove from microwave. To serve, place brisket inside flatbread and top with slaw, **BBQ sauce, crispy onions, and red pepper flakes** (to taste). Bon appétit!

Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Drain **brisket** and separate slices.
- Place brisket in provided tray. Cover tray with foil. Place tray on a baking sheet. Bake covered in hot oven until heated through, 10-12 minutes.
- While brisket heats, combine **slaw mix, dressing, and sour cream** in a mixing bowl. Carefully remove tray from oven. Place **flatbreads** directly on oven rack and toast until warm, 3-5 minutes.
- Carefully remove from oven. To serve, place brisket inside flatbread and top with **BBQ sauce, slaw, crispy onions, and red pepper flakes** (to taste). Bon appétit!