



BBQ Brisket with Cheesy Mashed Potatoes AND BROCCOLI

Fast & Fresh Plus



Prep & Cook Time

35-45 MIN

Cook Within

7 DAYS

Difficulty Level

EASY

Spice Level

MILD

Ingredients

- 8 oz. Cooked Sliced Beef Brisket
- ½ oz. Bacon Bits
- 6 oz. Broccoli Florets
- 10 oz. Mashed Potatoes
- ½ oz. Crispy Fried Onions
- 1½ oz. BBQ Sauce
- 1 oz. Shredded Cheddar Cheese
- 🔥 1 tsp. BBQ Spice Rub

View nutritional information at
www.homechef.com/21561

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

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

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

For food safety, heat to a minimum internal temperature of 165 degrees as measured by a thermometer.

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Microwave

- Thoroughly rinse any fresh produce and pat dry. Drain **brisket** and separate slices.
- Combine **broccoli**, **seasoning rub**, and 1 Tbsp. **water** in provided tray.
- Cover tray with a damp paper towel. Microwave, 3 minutes.
- Carefully remove tray from microwave and push broccoli to one corner of tray. Add **mashed potatoes** next to broccoli, then top with **bacon** and **cheese**. Add brisket and **BBQ sauce** to now-empty side of tray.
- Cover tray with a damp paper towel again. Microwave until warmed through, 3-5 minutes.
- Carefully remove tray from microwave.
- To serve, garnish brisket with **crispy onions**. 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.
- Combine **broccoli**, **seasoning rub**, and 1 Tbsp. **water** in provided tray.
- Cover tray with foil and place on a baking sheet. Bake covered in hot oven, 15 minutes.
- Carefully remove tray from oven and push broccoli to one corner of tray. Add **mashed potatoes** next to broccoli, then top with **bacon** and **cheese**. Add brisket and **BBQ sauce** to now-empty side of tray.
- Cover tray with foil again and place on baking sheet. Bake covered in hot oven until warmed through, 10-15 minutes.
- Carefully remove tray from oven.
- To serve, garnish brisket with **crispy onions**. Bon appétit!