

BBQ and Cheddar Brisket Sandwich

WITH PASTA SALAD

Fast & Fresh Plus



Prep & Cook Time

25-35 MIN

Cook Within

7 DAYS

Difficulty Level

EASY

Spice Level

NOT SPICY

You Will Need

Olive Oil, Salt, Pepper
Baking Sheet, Mixing Bowl

Ingredients

½ oz. Apricot Preserves
4 oz. Mixed Diced Peppers
1½ oz. Sliced Cheddar Cheese
8 oz. Cooked Penne Pasta
2 Brioche Buns
1½ oz. BBQ Sauce
1 fl. oz. Creamy Italian Dressing
8 oz. Cooked Sliced Beef Brisket

View nutritional information at
www.homechef.com/21914

**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, sesame, 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.
- In provided tray, combine **peppers** and 1 tsp. **olive oil**. Microwave uncovered until peppers soften, 1-2 minutes.
- Carefully remove from microwave.
- In a mixing bowl, combine **pasta** and softened peppers. Set aside in refrigerator until cooled, 6-8 minutes.
- In now-empty tray, combine brisket, **BBQ sauce**, and **preserves**. Spread into an even layer. Cover tray with a damp paper towel. Microwave covered until brisket is heated through, 2-3 minutes.
- Carefully remove from microwave. Remove pasta mixture from refrigerator. Add **dressing** and a pinch of **salt** and **pepper** to pasta mixture. Stir to combine.
- To serve, top bottom **bun** with brisket, **cheese**, and top bun. Serve pasta salad on the side. 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.
- In provided tray, combine **peppers** and 1 tsp. **olive oil**. Place tray on a baking sheet. Bake uncovered in hot oven until peppers soften, 8-10 minutes.
- Carefully remove from oven.
- In a mixing bowl, combine **pasta** and softened peppers. Set aside in refrigerator until cooled, 6-8 minutes.
- In now-empty tray, combine brisket, **BBQ sauce**, and **preserves**. Spread into an even layer. Cover tray with foil and place on a baking sheet. Bake again covered in hot oven until brisket is heated through, 10-15 minutes.
- Carefully remove from oven. Remove pasta mixture from refrigerator. Add **dressing** and a pinch of **salt** and **pepper** to pasta mixture. Stir to combine.
- To serve, top bottom **bun** with brisket, **cheese**, and top bun. Serve pasta salad on the side. Bon appétit!