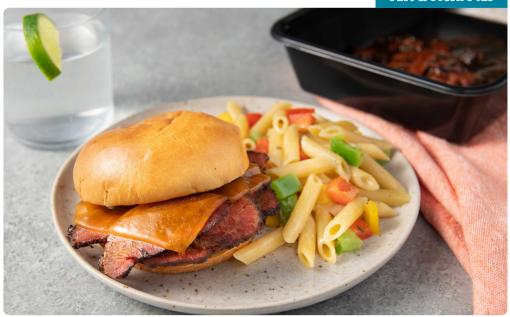


BBQ and Cheddar Brisket Sandwich

WITH PASTA SALAD

Fast & Fresh Plus



Prep & Cook Time

25-35 MIN

7 DAYS

Difficulty Level

EASY

Spice Level
NOT SPICY

Cook Within

You Will Need

Olive Oil, Salt, Pepper Baking Sheet, Mixing Bowl

Ingredients

1/2 oz. Apricot Preserves

4 oz. Mixed Diced Peppers

11/2 oz. Sliced Cheddar Cheese

8 oz. Cooked Penne Pasta

2 Brioche Buns

 $1\frac{1}{2}$ 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!