



Prep & Cook Time

15-20 MIN

Cook Within

7 DAYS

Difficulty Level

EASY

Spice Level

MILD

You Will Need

Baking Sheet, Mixing Bowl

Ingredients

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

View nutritional information at www.homechef.com/24814

**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°F** as measured by a thermometer. Heating times may vary.

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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 **BBQ sauce,** slaw, **crispy onions,** and **red pepper flakes** (to taste). Bon appétit!

Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. *Make sure to use conventional oven setting, not convection.* 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. Place **flatbreads** directly on oven rack and toast until warm, 3-5 minutes.
- Carefully remove tray and flatbreads from oven.
- To serve, place brisket inside flatbread and top with **BBQ sauce,** slaw, **crispy onions,** and **red pepper flakes** (to taste). Bon appétit!