



Grandma's Ketchup and Brown Sugar Brisket

WITH MASHED POTATOES

Fast & Fresh Plus



Prep & Cook Time

20-30 MIN

Cook Within

4 DAYS

Difficulty Level

EASY

Spice Level

MILD

You Will Need

Salt, Pepper
Baking Sheet

Ingredients

- 3 fl. oz. Hickory & Brown Sugar BBQ Sauce
- 1 tsp. Tomato Puree
- 1 oz. Shredded Cheddar Cheese
- .46 oz. Brown Sugar
- 10 oz. Mashed Potatoes
- 1 oz. Sour Cream
- 8 oz. Cooked Sliced Beef Brisket
- .32 oz. Ketchup
- 2 oz. Baby Spinach
-  ½ oz. Crispy Jalapeños

View nutritional information at www.homechef.com/33931

**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.

*Recipe designed for use with **black** tray (as pictured); if you receive a different tray, please contact customer support before cooking.*

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

- Wash hands thoroughly with soap and warm water before cooking, and after handling raw meat and seafood. Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry. Drain **brisket** and separate slices.
- In one section of provided tray, combine **spinach** and 1 tsp. **water**. Cover tray with a damp paper towel. Microwave covered until wilted, 2-3 minutes.
- Carefully remove tray from microwave. Add **mashed potatoes**, **sour cream**, and **cheese** to spinach section. Vigorously stir to combine.
- In empty section of tray, combine brisket, **ketchup**, **brown sugar**, **tomato puree**, **BBQ sauce**, 1 Tbsp. water, and a pinch of **salt** and **pepper**.
- Cover tray with a damp paper towel. Microwave covered again until heated through, 2-3 minutes.
- Carefully remove tray from microwave.
- To serve, top potatoes with brisket and garnish with **crispy jalapeños** (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.* Wash hands thoroughly with soap and warm water before cooking, and after handling raw meat and seafood. Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry. Drain **brisket** and separate slices.
- In one section of provided tray, combine **spinach** and 1 tsp. **water**.
- Cover tray with foil. **Place tray on a baking sheet**. Bake covered in hot oven until wilted, 10-12 minutes.
- Carefully remove tray from oven. Add **mashed potatoes**, **sour cream**, and **cheese** to spinach section. Vigorously stir to combine.
- In empty section of tray, combine brisket, **ketchup**, **brown sugar**, **tomato puree**, **BBQ sauce**, 1 Tbsp. water, and a pinch of **salt** and **pepper**.
- Cover tray with foil. **Place tray on a baking sheet**. Bake again covered in hot oven until warmed through, 10-15 minutes.
- Carefully remove tray from oven.
- To serve, top potatoes with brisket and garnish with **crispy jalapeños** (to taste). Bon appétit!