

# DINNERLY



## Teriyaki Slow-Cooked Brisket Rice Bowl

Just heat, combine and eat!



under 20 minutes



2 Servings

When time's short but you still want to make a meal – and one the whole fam-bam approves of – our amazing pre-prepped, pre-cooked and fast-cook ingredients do the hard yakka for you. All you need to do is a quick heat here, a little assembly there, and boom! Dinner is done, dinner is dusted and dinner is delish.

### WHAT WE SEND

- 350g smoked beef brisket
- 50ml teriyaki sauce <sup>2,4,5,6</sup>
- 250g microwave jasmine rice
- 2.5g wasabi
- 1 carrot
- 50g mixed salad leaves
- 5g toasted sesame seeds <sup>3</sup>

### WHAT YOU NEED

- 2 tbs mayonnaise <sup>1</sup>
- 2 tsp olive oil
- 1 tsp white or red wine vinegar <sup>5</sup>

### TOOLS

- microwave
- box grater

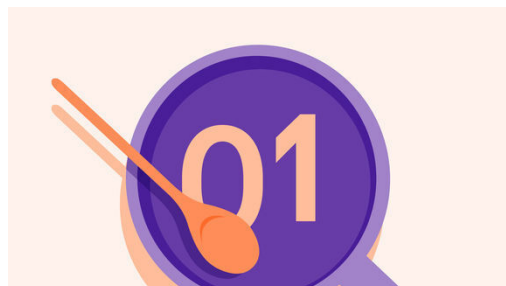
Our veggies come straight from the farm, so please wash them before cooking.

### ALLERGENS

Egg (1), Gluten (2), Sesame (3), Soy (4), Sulphites (5), Wheat (6). May contain traces of other allergens.

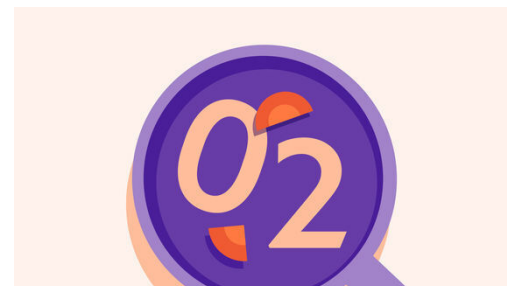
### NUTRITION PER SERVING

Energy 720kcal, Fat 43.6g, Carbs 52.0g, Protein 26.8g



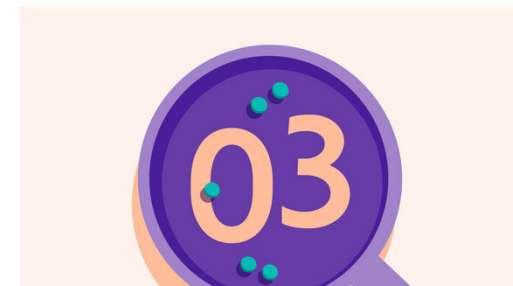
#### 1. Heat beef brisket

Drain the **beef**, discarding the liquid. Put the beef in a microwave-safe dish and pour over the **teriyaki sauce**. Cover and microwave for 3-3½ mins until hot.



#### 2. Heat rice

Massage the packet of **rice** to loosen and tear a 2cm opening for the steam to escape. Heat in the microwave for 90 secs or until warmed through.



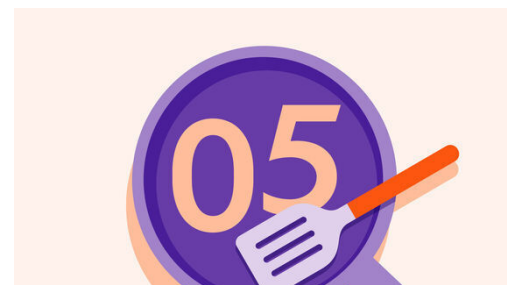
#### 3. Make wasabi mayo

Meanwhile, combine the **wasabi** and 2 tbs **mayonnaise** in a bowl.



#### 4. Toss salad and serve up

Coarsely grate the **carrot**. Combine 2 tsp **olive oil** and 1 tsp **white wine vinegar** in a large bowl and season with **salt and pepper**. Add the carrot and **salad leaves** and toss to combine. Divide the **beef**, **rice** and **salad** among bowls. Scatter with the **sesame seeds** and serve with the **wasabi mayo**. Enjoy!



#### 5. ...

That's it folks. You whipped that up in no time at all!



#### 6. ...

Our range of quick-assembly ingredients helps get dinner on the table quick smart. Now it's time to enjoy your meal.