



Pulled Brisket Poutine

DIRECTIONS

Preheat oven to 165° C. Place the beef brisket in a baking dish. In a bowl, mix the onion soup mix, diced tomatoes and green chilies, tomato sauce and garlic powder. Pour over the brisket. Loosely cover the brisket with foil. Bake 3 hours in the preheated oven or to an internal temperature of at least 63° C. Shred meat once it has cooled. Cook 10mm Straight Cut Fries (E3000) according to package directions. Serve the Pulled Beef Brisket on top of the fries.

YIELD

2+ portions

INGREDIENTS

240 g 10mm Straight Cut Fries (E3000)

2.04 kg beef brisket

1- 30 g envelope dry onion soup mix

1- 300 g can diced tomatoes and chilies

1- 450 g can tomato sauce

Garlic powder to taste