



Pulled Brisket Poutine

INGREDIENTS

8 oz. Lamb Weston® 3/8" Regular Cut Fries (02033)

4-1/2 lbs. beef brisket

1-1 oz. envelope dry onion soup mix

1-10 oz. can diced tomatoes and chilies

1-15 oz. can tomato sauce

Garlic powder to taste

DIRECTIONS

1. Preheat oven to 325°F (165° C).
2. 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.
3. Loosely cover the brisket with foil. Bake 3 hours in the preheated oven or to an internal temperature of at least 145°F (63° C).
4. Shred meat once it has cooled.
5. Cook Lamb Weston® 3/8" Regular Cut Fries (02033) according to package directions.
6. Serve the Pulled Beef Brisket on top of the fries.

Yield

2+ portions