



BBQ Pork Ribs

With Cheesy Mash and Kale Slaw

Special 25 Minutes



Pork Ribs



Aged White Cheddar Cheese, shredded



Russet Potato



White Wine Vinegar



BBQ Sauce



Apricot Jam



Gala Apple



Kale Slaw Mix

HELLO PRECOOKED RIBS

Tender fall-off-the-bone ribs never tasted so good!

Start here

- Before starting, preheat the oven to 450°F
- Wash and dry all produce.

Bust Out

Baking sheet, vegetable peeler, measuring spoons, potato masher, silicone brush, strainer, aluminum foil, large bowl, measuring cups, whisk, large pot

Ingredients

	2 Person	4 Person
Pork Ribs	728 g	1456 g
Aged White Cheddar Cheese, shredded	½ cup	1 cup
Russet Potato	460 g	920 g
White Wine Vinegar	1 tbsp	2 tbsp
BBQ Sauce	¼ cup	½ cup
Apricot Jam	2 tbsp	4 tbsp
Gala Apple	1	2
Kale Slaw Mix	113 g	227 g
Sugar*	½ tsp	1 tsp
Milk*	¼ cup	½ cup
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Start potatoes

Peel, then cut **potatoes** into ½-inch pieces. Combine **potatoes**, **2 tsp salt** and enough **water** to cover (approx. 1 inch) in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Once boiling, reduce the heat to medium. Simmer, uncovered, until **potatoes** are fork-tender, 10-12 min.



Mash potatoes

Drain and return the **potatoes** to the same pot. Add **2 tbsp butter** and **¼ cup milk** (dbl both for 4 ppl). Using a masher, mash together until creamy. Stir in the **cheese**, then season with **salt** and **pepper**.



Warm ribs

While the **potatoes** cook, remove **ribs** from packaging. Arrange the **ribs** on a foil-lined baking sheet. Brush the **BBQ sauce** all over **ribs**. Roast the **ribs** in the **middle** of the oven until warmed through, 12-14 mins.**



Make slaw

Add the **kale slaw** to large bowl with the **apples** and toss to combine. Season with **salt** and **pepper**.



Marinate apples

While **ribs** warm, core, then cut the **apple** into ½-inch pieces. Whisk together the **apricot jam**, **vinegar**, **½ tsp sugar** and **2 tbsp oil** (dbl both for 4 ppl) in a large bowl. Add the **apples** and toss to coat. Set aside.



Finish and serve

Divide the **ribs**, **cheesy mash** and **apple kale slaw** between plates.

Dinner Solved!