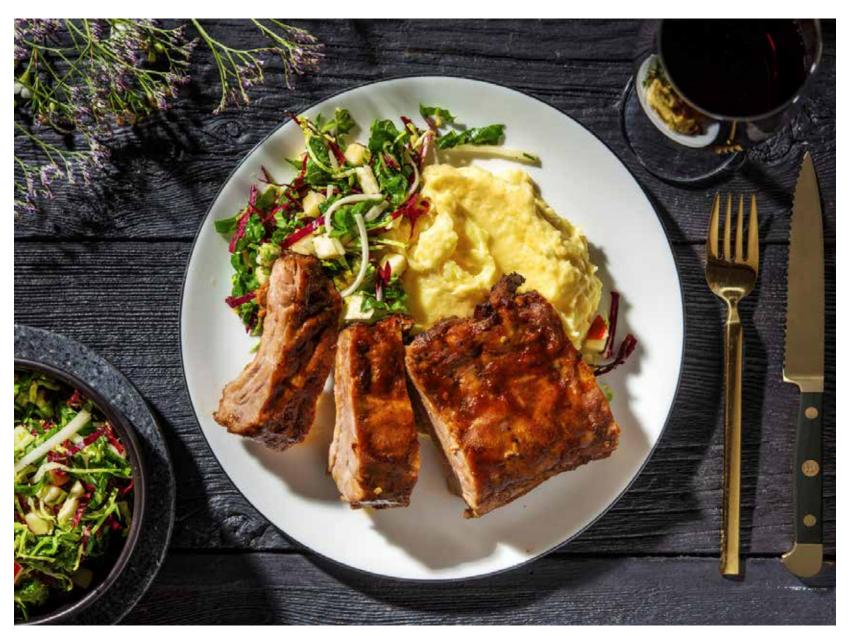


BBQ Pork Ribs With Cheesy Mash and Kale Slaw

Special

25 Minutes





Pork Ribs





Aged White Cheddar Cheese, shredded



Russet Potato



White Wine Vinegar





BBQ Sauce



Gala Apple



Kale Slaw Mix

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

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	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	⅓ 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*	⅓ cup	½ cup
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
0.1: 1.0 *		

Salt and Pepper*

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.



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.



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.**



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.



Mash potatoes

Drain and return the **potatoes** to the same pot. Add **2 tbsp butter** and **1/4 cup milk** (dbl both for 4 ppl). Using a masher, mash together until creamy. Stir in the **cheese**, then season with **salt** and **pepper**.



Make slaw

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



Finish and serve

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

Dinner Solved!

Contact

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^{*} Pantry items

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