



BBQ Pork Ribs

with Cheesy Mash and Kale Salad

Special 35 Minutes



BBQ Pork Ribs, fully cooked



White Cheddar Cheese, shredded



Russet Potato



White Wine Vinegar



BBQ Sauce



Apricot Spread



Gala Apple



Kale, chopped



Salad Topping Mix



Baby Spinach

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
BBQ Pork Ribs, fully cooked	728 g	1456 g
White Cheddar Cheese, shredded	½ cup	1 cup
Russet Potato	460 g	920 g
White Wine Vinegar	1 tbsp	2 tbsp
BBQ Sauce	4 tbsp	8 tbsp
Apricot Spread	2 tbsp	4 tbsp
Gala Apple	1	2
Kale, chopped	56 g	113 g
Salad Topping Mix	28 g	56 g
Baby Spinach	56 g	113 g
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	½ tsp	1 tsp
Milk*	¼ cup	½ cup
Oil*		
Salt and Pepper*		

* Pantry items

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

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

Contact

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Start potatoes

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



Mash potatoes

Drain and return **potatoes** to the same pot, off heat. Mash **2 tbsp butter** and **¼ cup milk** (dbl both for 4 ppl) into **potatoes** until creamy. Season with **salt** and **pepper**, then stir in **cheese**.



Warm ribs

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



Make kale salad

Add **kale**, **baby spinach** and **salad topping mix** to the large bowl with **apples**. Season with **salt** and **pepper**, then toss to combine.



Marinate apples

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



Finish and serve

Divide **ribs**, **cheesy mash** and **kale salad** between plates.

Dinner Solved!