



BBQ Pork Ribs and Chipotle Potatoes

with Tomato and Charred Corn Salad

Special

Spicy

30 Minutes



BBQ Pork Ribs, fully cooked



Sous Vide Potatoes



Baby Tomatoes



Corn Kernels



Red Onion



Spring Mix



Feta Cheese, crumbled



Chipotle Sauce



Mayonnaise



Ranch Dressing



Garlic Salt



Scan the QR code to download our app.

HELLO FETA CHEESE

A salty, briny cheese with a crumbly texture!

Start here

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

Bust out

2 Baking sheets, measuring spoons, silicone brush, aluminum foil, large bowl, 2 small bowls, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
BBQ Pork Ribs, fully cooked	728 g	1456 g
Sous Vide Potatoes	280 g	560 g
Baby Tomatoes	113 g	227 g
Corn Kernels	56 g	113 g
Red Onion	113 g	226 g
Spring Mix	56 g	113 g
Feta Cheese, crumbled	¼ cup	½ cup
Chipotle Sauce 🌶️	2 tbsp	4 tbsp
Mayonnaise	2 tbsp	4 tbsp
Ranch Dressing	2 tbsp	4 tbsp
Garlic Salt	1 tsp	2 tsp
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

Call us | (855) 272-7002
HelloFresh.ca

📱📷🐦📍 @HelloFreshCA



1 Prep and roast potatoes

- Peel, then cut **onion** into ¼-inch slices.
- Pat **potatoes** dry with paper towels.
- Add **potatoes, onions, half the garlic salt** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **pepper**, then toss to coat.
- Roast in the **bottom** of the oven, flipping halfway through, until **potatoes** are warmed through and **onions** are tender-crisp, 14-16 min.



4 Make chipotle mayo

- Meanwhile, add **mayo, chipotle sauce, remaining garlic salt** and **1 tbsp water** (dbl for 4 ppl) to another small bowl. Season with **pepper**, then stir to combine.



2 Heat ribs

- Meanwhile, remove **ribs** from packaging, reserving **BBQ sauce** in a small bowl.
- On a separate cutting board, cut **rack of ribs** in half, then season with **salt** and **pepper**.
- 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.**



5 Make salad

- Halve **tomatoes**.
- Add **ranch dressing, spring mix, tomatoes** and **corn** to a large bowl. Season with **salt** and **pepper**, then toss to coat.



3 Cook corn

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **half the corn** (use all for 4 ppl). Cook, stirring occasionally, until lightly charred, 5-6 min.
- Season with **salt** and **pepper**.
- Remove from heat.
- Transfer **corn** to a plate to cool.



6 Finish and serve

- Divide **ribs, potatoes** and **salad** between plates.
- Drizzle **chipotle mayo** over **potatoes**, then sprinkle with **feta**.

Dinner Solved!