



BBQ Ribs and Chicken

with Creamy Smashed Potatoes and Baby Kale Caesar Salad

Special 35 Minutes



BBQ Pork Ribs, fully cooked



Chicken Breasts



Yellow Potato



Baby Kale



Lemon



Garlic, cloves



Ciabatta Roll



Mayonnaise



Sour Cream



Parmesan Cheese, shredded

HELLO BBQ 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.

Garlic Guide for Step 5 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Extra: 1 tsp

Bust out

Baking sheet, colander, zester, measuring spoons, potato masher, silicone brush, aluminum foil, large bowl, whisk, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
BBQ Pork Ribs, fully cooked	728 g	1456 g
Chicken Breasts ♦	2	4
Yellow Potato	360 g	720 g
Baby Kale	113 g	226 g
Lemon	1	2
Garlic, cloves	1	2
Ciabatta Roll	1	2
Mayonnaise	2 tbsp	4 tbsp
Sour Cream	3 tbsp	6 tbsp
Parmesan Cheese, shredded	¼ cup	½ cup
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		

Salt and Pepper*

* Pantry items

** Cook pork ribs and chicken to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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.

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Cook potatoes

Cut **potatoes** into ½-inch pieces. Add **potatoes, 1 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 fork-tender, 10-12 min. Drain and return potatoes to the same pot, off heat. Roughly mash **sour cream** and **2 tbsp butter** (dbl for 4 ppl) into **potatoes** until slightly **mashed**. (**NOTE:** 'Smashed' potatoes will still have a few chunks!) Season with **salt** and **pepper**.



Make croutons

Heat the same pan (from step 2) over medium. When hot, add **ciabatta pieces**. Cook, stirring occasionally, until golden-brown, 3-4 min. Transfer to a plate to cool slightly.



Cook ribs and chicken

While **potatoes** cook, cut **ribs** in half, then add to one side of a foil-lined baking sheet. Season with **salt** and **pepper**. (**NOTE:** Reserve BBQ sauce from ribs.) Pat **chicken** dry with paper towels. Carefully slice into the centre of **each chicken breast**, parallel to the cutting board, leaving ½-inch intact on the other end. Open up **chicken** like a book. Season both sides with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **chicken**. Cook until golden-brown, 1-2 min per side. Transfer **chicken** to the baking sheet with **ribs**. Brush everything with **reserved BBQ sauce**, then roast in the **middle** of the oven until **chicken** is cooked through and **ribs** are reheated, 12-14 min. **



Make salad

Whisk together **lemon zest, lemon juice, mayo, half the Parmesan** and ¼ **tsp garlic** in the same large bowl (used for **ciabatta**). (**NOTE:** Reference garlic guide.) Add **croutons** and **kale** to the bowl with **dressing**, then toss to combine.



Prep

While **ribs** and **chicken** cook, zest, then **juice half the lemon**. Cut **remaining lemon** into wedges. Peel, then mince or grate **garlic**. Cut **ciabatta** into ½-inch pieces. Add **ciabatta** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then toss to coat.



Finish and serve

Thinly slice **chicken**. Divide **chicken, ribs, smashed potatoes** and **salad** between plates. Drizzle any **remaining BBQ sauce** over **chicken** and **ribs**. Sprinkle **remaining Parmesan** over **salad** and squeeze over a **lemon wedge**, if desired.

Dinner Solved!