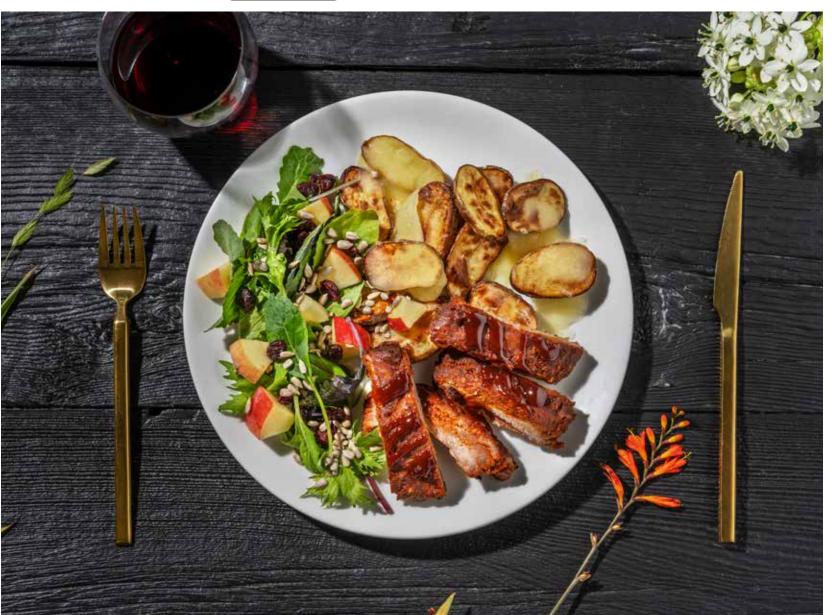


# **BBQ-Sauced Pork Ribs**

with Cheesy Potatoes and Spring Salad

Special

35 Minutes





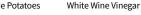
BBQ Pork Ribs, fully







Sous Vide Potatoes





**BBQ Sauce** 



Apricot Spread



Gala Apple



Spring Mix



Salad Topping Mix

# Start here

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

#### **Bust out**

2 Baking sheets, measuring spoons, silicone brush, aluminum foil, large bowl, parchment paper, whisk,

# Ingredients

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	2 Person	4 Person
BBQ Pork Ribs, fully cooked	728 g	1456 g
White Cheddar Cheese, shredded	½ cup	1 cup
Sous Vide Potatoes	280 g	560 g
White Wine Vinegar	1 tbsp	2 tbsp
BBQ Sauce	4 tbsp	8 tbsp
Apricot Spread	2 tbsp	4 tbsp
Gala Apple	1	2
Spring Mix	113 g	227 g
Salad Topping Mix	28 g	56 g
Sugar*	½ tsp	1 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.



#### Heat ribs

- Prepare a foil-lined baking sheet.
- Remove ribs from packaging.
- Arrange **ribs** on the foil-lined baking sheet. Brush BBQ sauce all over ribs.
- Roast **ribs** in the **middle** of the oven until warmed through, 14-16 min.\*\*



## Roast potatoes

- Meanwhile, pat **potatoes** dry with paper towels.
- Halve potatoes.
- Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Sprinkle cheese over potatoes.
- Roast **potatoes** in the **bottom** of the oven, until golden-brown and warmed through, 8-10 min.



# Marinate apples

- Meanwhile, core, then cut **apple** into ½-inch pieces.
- Whisk together apricot spread, vinegar, 1/2 tsp sugar and 2 tbsp oil (dbl both for 4 ppl) in a large bowl.
- Add apples, then toss to coat. Set aside.



# Make spring salad

- When ribs are almost done, add spring mix and salad topping mix to the bowl with apples.
- Season with salt and pepper, then toss to combine.



# Finish and serve

• Divide ribs, cheesy potatoes and spring salad between plates.

**Dinner Solved!** 

### Contact

Call or email us | (855) 272-7002 hello@hellofresh.ca HelloFresh.ca

