



BBQ-Sauced Pork Ribs

with Cheesy Potatoes and Spring Salad

Special

35 Minutes



BBQ Pork Ribs, fully cooked



White Cheddar Cheese, shredded



Sous Vide Potatoes



White Wine Vinegar



BBQ Sauce



Apricot Spread



Gala Apple



Spring Mix



Salad Topping Mix



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HELLO BBQ SAUCE

This sauce is the perfect blend of sweet, savoury and smoky!

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, parchment paper, whisk, paper towels

Ingredients

	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.

Contact

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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.**



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.



Roast potatoes

- Meanwhile, pat **potatoes** dry with paper towels.
- 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.



Finish and serve

- Divide **ribs**, **cheesy potatoes** and **spring salad** between plates.

Dinner Solved!



Marinate apples

- Meanwhile, 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.