

# **BBQ-Sauced Pork Ribs**

with Cheesy Potatoes and Spring Salad









White Cheddar

Cheese, shredded

BBQ Pork Ribs, fully cooked



Sous Vide Potatoes



**BBQ** Sauce

Apricot Spread



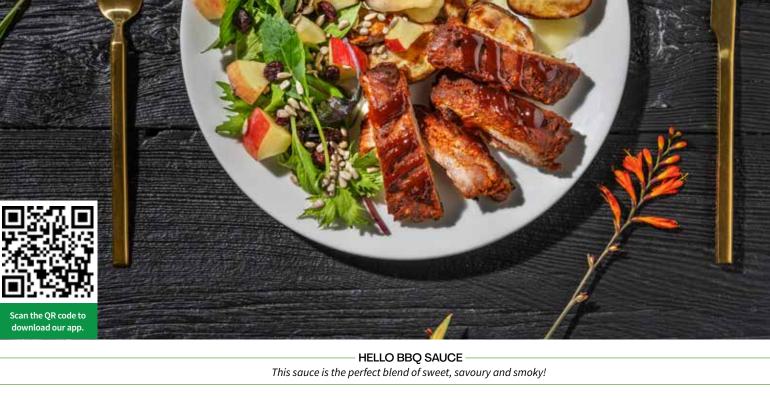


Spring Mix

Gala Apple



Salad Topping Mix



# 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.



# 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.

• 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**,

<sup>1</sup>/<sub>2</sub> **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!**