



# BBQ-Sauced Pork Ribs

## with Cheesy Potatoes and Spring Salad

Special

35 Minutes



BBQ Pork Ribs,  
fully cooked  
**728 g | 1456 g**



White Cheddar  
Cheese, shredded  
**½ cup | 1 cup**



Yellow Potato  
**400 g | 800 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**

**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.

**Pantry items** | Sugar, oil, salt, pepper

**Cooking utensils** | Baking sheets, measuring spoons, silicone brush, aluminum foil, large bowl, parchment paper, whisk, paper towels

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

1



### Roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast **potatoes** in the **bottom** of the oven, until golden-brown, 18-20 min.
- Sprinkle **cheese** over **potatoes**. Return **potatoes** to the oven.
- Roast until **cheese** is melted and golden brown, 3-4 min.

2



### 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.\*\*

3



### Marinate apples

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

4



### 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.

5



### Finish and serve

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

\*\* Cook to a minimum internal temperature of 71°C/160°F.



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