



# Chipotle Pork Ribs

with Spiced Potato Coins and DIY Queso Sauce

Special

Spicy

40 Minutes



BBQ Pork Ribs, fully cooked



Russet Potato



Sweet Bell Pepper



Roma Tomato



Green Onion



Lime



Jalapeño



Milk



Cheddar Cheese, shredded



Mexican Seasoning



Chipotle Sauce



Cornstarch

## HELLO JALAPEÑO

*This medium-sized chili pepper provides a boost of flavour and a mild spice kick!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

2 Baking sheets, 2 medium bowls, measuring spoons, zester, aluminum foil, medium pot, small bowl, measuring cups, whisk

## Ingredients

	2 Person	4 Person
BBQ Pork Ribs, fully cooked	728 g	1456 g
Russet Potato	460 g	920 g
Sweet Bell Pepper	160 g	320 g
Roma Tomato	80 g	160 g
Green Onion	1	2
Lime	1	2
Jalapeño 🌶️	1	2
Milk	237 ml	474 ml
Cheddar Cheese, shredded	1 cup	2 cups
Mexican Seasoning	2 tbsp	4 tbsp
Chipotle Sauce 🌶️	2 tbsp	4 tbsp
Cornstarch	1 tbsp	2 tbsp
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

Call or email us | (855) 272-7002

hello@hellofresh.ca

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## Prep and roast potato coins

- Cut **potatoes** into ¼-inch rounds.
- Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **half the Mexican Spice Blend, salt and pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 23-25 min. (**NOTE:** For 4 ppl, roast in the top and middle of the oven, rotating sheets halfway through.)



## Make chopped salad

- Meanwhile, add **peppers, tomatoes, green onions, lime zest, lime juice** and **½ tbsp oil** (dbl for 4 ppl) to another medium bowl.
- Season with **salt and pepper**, then stir to combine.



## Prep

- Meanwhile, core then cut **pepper** into ½-inch pieces.
- Thinly slice **green onion**.
- Zest, then juice **half the lime**. Cut **remaining lime** into wedges.
- Cut **tomato** into ½-inch pieces.
- Core, then finely chop **jalapeño**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeños!)
- Combine **cheese, cornstarch** and **remaining Mexican Seasoning** in a medium bowl. Set aside.



## Make DIY queso sauce

- When **potato coins** are almost done, heat a medium pot over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **jalapeños**. Cook, stirring often, until tender, 1 min.
- Add **milk**, then bring to a simmer.
- Once simmering, add **cornstarch-coated cheese**. Return to a simmer. Cook, stirring constantly, until **cheese melts** and **queso sauce** thickens, 1-2 min.
- Remove from heat. Season with **salt and pepper**, to taste, then stir to combine. Cover to keep warm.



## Prep and roast ribs

- Line a baking sheet with foil.
- Remove **ribs** from packaging. Cut **ribs** into **2 equal sections**. (**NOTE:** For 4 ppl, cut each rack of ribs into 2 equal sections. You will have 4 sections total.) Arrange **ribs** on the foil-lined baking sheet. Season with **salt and pepper**.
- Add **chipotle sauce** and **any remaining BBQ sauce** from the rib package to a small bowl. Season with **salt and pepper**, to taste, then stir to combine.
- Spread **chipotle rib sauce** over **ribs**.
- Roast **ribs** in the **top** of the oven until warmed through, 13-15 min.\*\*



## Finish and serve

- Divide **ribs, potato coins** and **chopped salad** between plates.
- Divide **DIY queso** between bowls, then serve alongside for dipping.
- Squeeze a **lime wedge** over top, if desired.

## Dinner Solved!