

Savoury Rib Dinner

with Loaded Baked Potatoes

Special

35 Minutes



Pork Ribs



Bacon Strips



Russet Potato



Broccoli, florets



Sour Cream



Chives



Cheddar Cheese, shredded



BBQ Sauce

HELLO BACON

The ultimate salty, smoky flavour booster!

Start here

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

Bust Out

2 baking sheets, measuring spoons, slotted spoon, aluminum foil, parchment paper, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Ribs	728 g	1456 g
Bacon Strips	100 g	200 g
Russet Potato	460 g	920 g
Broccoli, florets	227 g	454 g
Sour Cream	3 tbsp	6 tbsp
Chives	7 g	14 g
Cheddar Cheese, shredded	½ cup	1 cup
BBQ Sauce	4 tbsp	8 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Bake potatoes

Cut **potatoes** in half lengthwise, then using a fork, poke skin sides all over, 4-5 times. Toss **potato halves** with **2 tbsp oil** (dbl for 4 ppl), then season with **salt** and **pepper** on a parchment-lined baking sheet. (**NOTE:** Make sure the potatoes are cut side down on the baking sheet.) Bake in the **middle** of the oven until golden-brown and tender, 28-30 min.



Roast ribs

Add **ribs** to a foil-lined baking sheet. Spoon **half the BBQ sauce** over the **ribs**. Roast **ribs** in the **top** of the oven, until heated through, 10-12 min.**



Cook bacon

While the **potatoes** bake, cut **bacon** into ¼-inch strips. Heat a large non-stick pan over medium-high heat. When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.** Remove pan from the heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined small bowl. Set aside.



Cook broccoli

While the ribs roast, re-heat the pan (from step 2), over medium heat. Add **2 tbsp butter** (dbl for 4 ppl), swirl pan until melted, 1 min. Add **broccoli** and **2 tbsp water** (dbl for 4 ppl). Stir together. Cook, covered, stirring occasionally, until tender, 5-6 min. Sprinkle the **cheese** over the **broccoli**. Cook, covered until the **cheese** melts, 1-2 min.



Prep

While the **bacon** cooks, cut the **broccoli** into bite-sized pieces. Thinly slice the **chives**.



Finish and serve

Divide the **ribs**, **cheesy broccoli** and **potatoes** between plates. Top the **baked potatoes** with **sour cream**, **bacon** and **chives**. Serve with the **remaining BBQ sauce** on the side, for dipping.

Dinner Solved!