



BBQ Ribs and Chicken

with Creamy Mashed Potatoes and Caesar Salad

Long Weekend Grill 35 Minutes



BBQ Pork Ribs,
fully cooked
728 g | 1456 g



Chicken Breasts*
2 | 4



Russet Potato
2 | 4



Ciabatta Roll
1 | 2



Caesar Dressing
4 tbsp | 8 tbsp



Sour Cream
1 | 2



Parmesan
Cheese, shredded
1/4 cup | 1/2 cup



Iceberg Lettuce
Head
1 | 2

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.

1



Cook potatoes

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to medium-high (approx. 500°F).

- Peel, then cut **potatoes** into 1-inch pieces.
- Add **potatoes**, **1 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer, uncovered, until fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat. Cover to keep warm.

2



Prep salad

- Meanwhile, halve **ciabatta**, then place halves on a plate. Brush **1 tbsp** (2 tbsp) **oil** all over **ciabatta halves**. Season with **salt** and **pepper**.
- Cut **half of iceberg head** (whole head for 4 ppl) into bite-sized pieces.
- Add **Caesar dressing** and **half the Parmesan** to a large bowl. Top with **chopped lettuce**, then set aside in the fridge until just before serving.

3



Prep ribs and chicken

- Cut **ribs** in half, then arrange on a large platter. Season with **salt** and **pepper**. (**NOTE:** Reserve BBQ sauce from ribs in a small bowl.)
- Pat **chicken** dry with paper towels. Drizzle **½ tbsp** (1 tbsp) **oil** all over **chicken**, then season with **salt** and **pepper**. Place on the same platter as **ribs**.
- Gather **ciabatta**, plate with **ribs** and **chicken**, **reserved BBQ sauce**, grilling tools, a large piece of foil and a clean plate or platter. Head out to the grill!

4



Grill ribs and chicken

- Add **ribs** to one side of grill, then reduce heat to medium. Grill until warmed through, 12-15 min.**
- Meanwhile, add **chicken** to other side of grill. Grill until cooked through, 6-8 min per side.**
- When **ribs** and **chicken** are cooked through, brush top sides with **some reserved BBQ sauce**, then flip. Grill for 30 sec., then repeat with other side.
- Transfer **ribs** and **chicken** to the clean plate. Cover loosely with foil to keep warm.

5



Grill Ciabatta

- When **chicken** and **ribs** are almost done, add **ciabatta halves** to grill. Grill until crispy and grill-marked, 1-2 min per side.
- Return **ciabatta halves** to the same plate to cool slightly.
- Tear **cooled ciabatta** into bite-sized pieces. Add to large bowl with **lettuce** then toss to combine.

6



Finish and serve

- If **potatoes** have cooled too much, reheat over medium-low heat.
- Roughly mash **sour cream** and **2 tbsp** (4 tbsp) **butter** into **potatoes** until smooth. Season with **salt** and **pepper**.
- Thinly slice **chicken**.
- Divide **chicken**, **ribs**, **mashed potatoes** and **salad** between plates. Drizzle **any remaining BBQ sauce** over **chicken** and **ribs**.
- Sprinkle **remaining Parmesan** over **salad**.

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook pork ribs and chicken to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively.