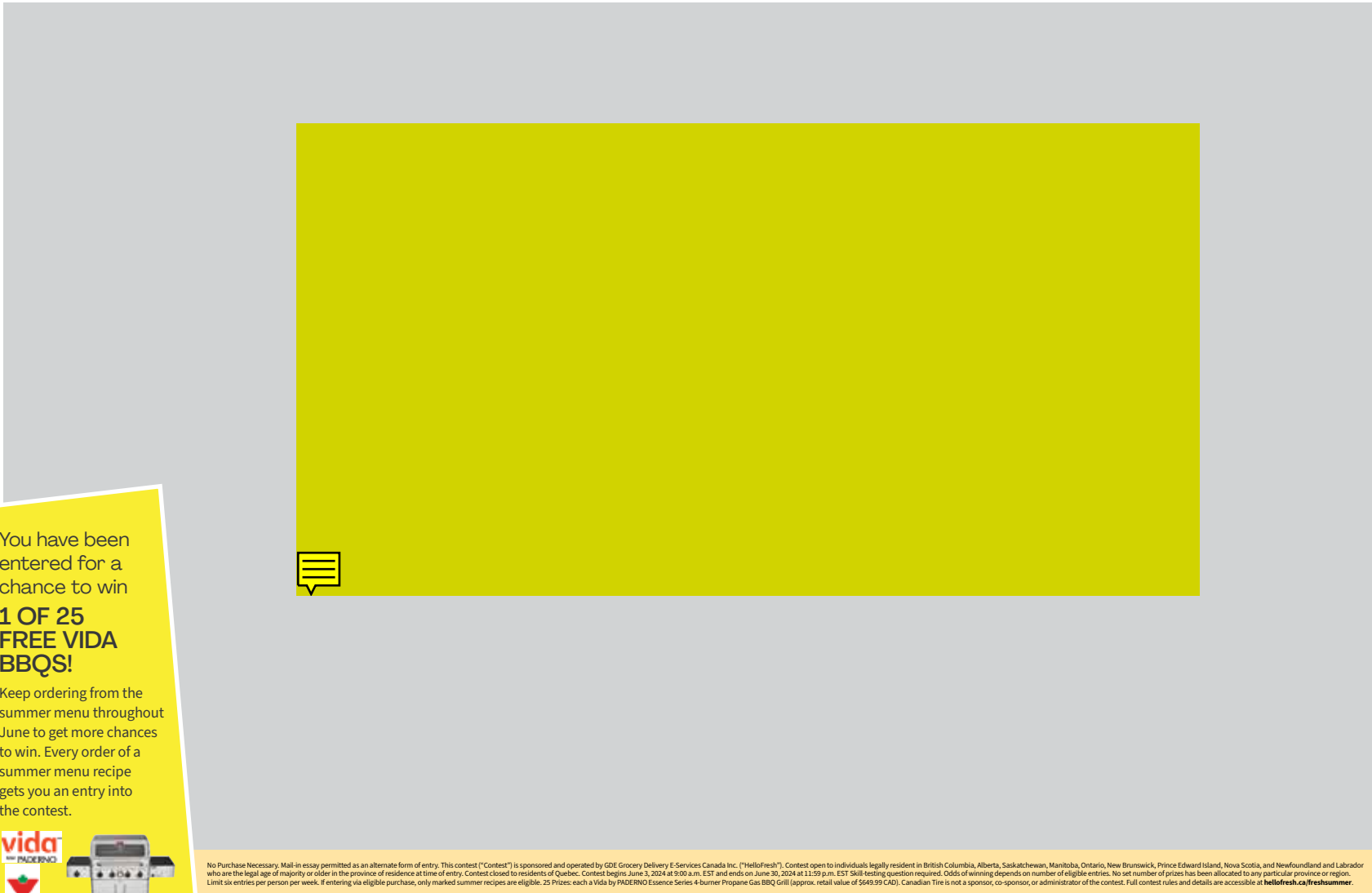




BBQ-Sauced Pork Ribs with Cheesy Potatoes and Spring Salad

Special 35 Minutes



You have been entered for a chance to win **1 OF 25 FREE VIDA BBQS!**

Keep ordering from the summer menu throughout June to get more chances to win. Every order of a summer menu recipe gets you an entry into the contest.



No Purchase Necessary. Mail-in essay permitted as an alternate form of entry. This contest ("Contest") is sponsored and operated by GDE Grocery Delivery E-Services Canada Inc. ("HelloFresh"). Contest open to individuals legally resident in British Columbia, Alberta, Saskatchewan, Manitoba, Ontario, New Brunswick, Prince Edward Island, Nova Scotia, and Newfoundland and Labrador who are the legal age of majority or older in the province of residence at time of entry. Contest closed to residents of Quebec. Contest begins June 5, 2024 at 9:00 a.m. EST and ends on June 30, 2024 at 11:59 p.m. EST. Skill-testing question required. Odds of winning depends on number of eligible entries. No set number of prizes has been allocated to any particular province or region. Limit six entries per person per week. If entering via eligible purchase, only marked summer recipes are eligible. 25 Prizes: each a Vida by PASSEPARTOUT Essence Series 4-burner Propane Gas BBQ Grill (approx. retail value of \$649.99 CAD). Canadian Tire is not a sponsor, co-sponsor, or administrator of the contest. Full contest rules and details are accessible at [hellofresh.ca/freshsummer](https://www.hellofresh.ca/freshsummer).



BBQ Pork Ribs, fully cooked
728 g | 1456 g



White Cheddar Cheese, shredded
1/2 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.

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Ingredient quantities	56 g	113 g
	2 person	4 person

Pantry items | Salt, sugar, pepper, oil

Cooking utensils | Aluminum foil, 2x baking sheet, large bowl, measuring spoons, paper towels, parchment paper, silicone brush, whisk

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

- Remove **ribs** from packaging.
- Arrange **ribs** on a 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.