



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



White Wine
Vinegar
1 tbsp | 2 tbsp



Salad Topping
Mix
28 g | 56 g



Yellow Potato
400 g | 800 g



BBQ Sauce
4 tbsp | 8 tbsp



Apricot Spread
2 tbsp | 4 tbsp



Gala Apple
1 | 2



Spring Mix
113 g | 227 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 | Pepper, oil, salt

Cooking utensils | Aluminum foil, 2 baking sheets, 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.