



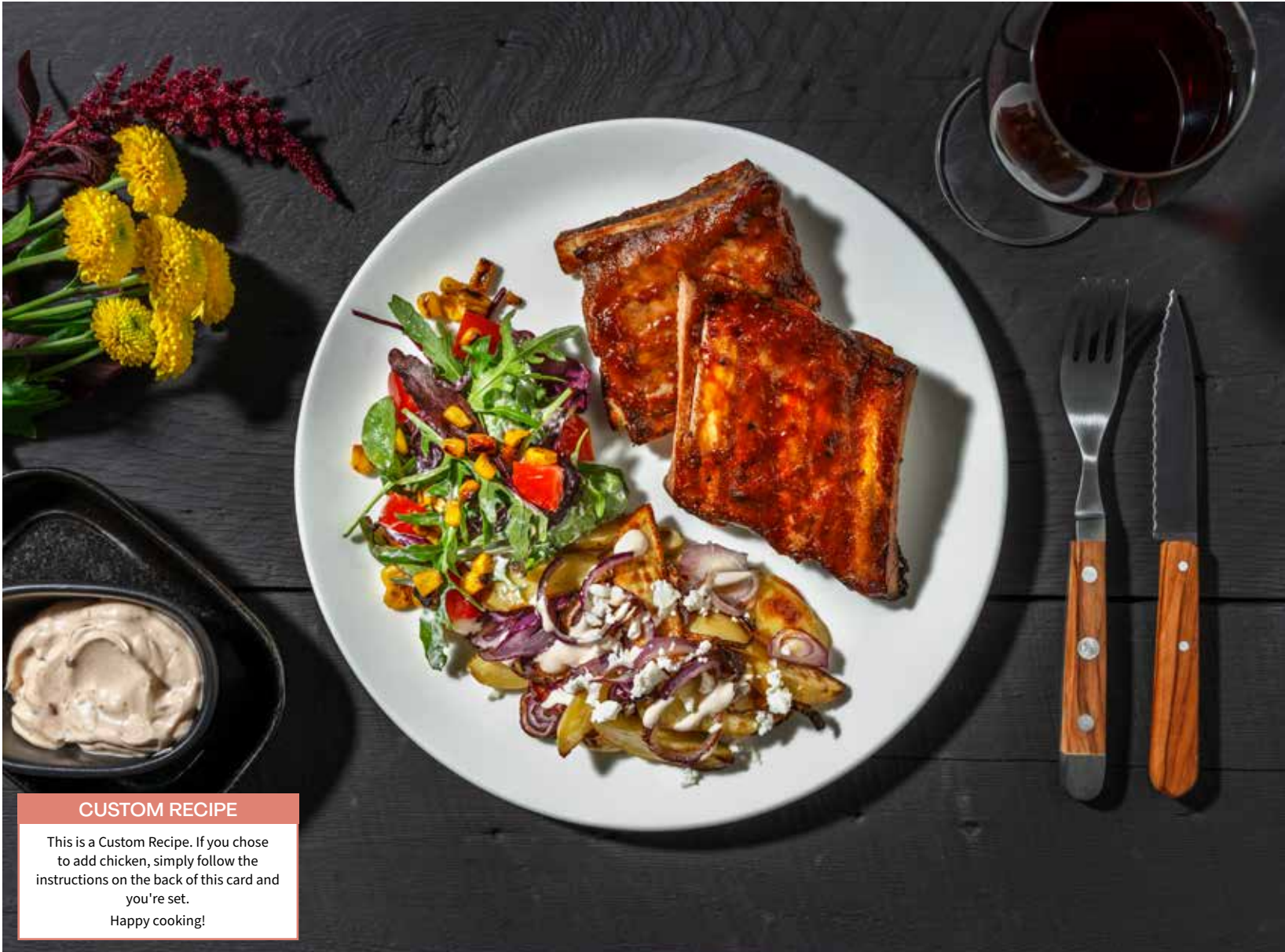
BBQ Pork Ribs and Chipotle Potatoes

with Tomato and Charred Corn Salad

Special 30 Minutes



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BBQ Pork Ribs, fully cooked



Chicken Breasts



Yellow Potato



Roma Tomato



Corn Kernels



Red Onion



Spring Mix



Feta Cheese, crumbled



Chipotle Sauce



Mayonnaise



Ranch Dressing



Garlic Salt

CUSTOM RECIPE

This is a Custom Recipe. If you chose to add chicken, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO FETA CHEESE

A salty, briny cheese with a crumbly texture!

Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

2 Baking sheets, measuring spoons, silicone brush, aluminum foil, large bowl, parchment paper, 2 small bowls, large non-stick pan

Ingredients

	2 Person	4 Person
BBQ Pork Ribs, fully cooked	728 g	1456 g
Chicken Breasts*	2	4
Yellow Potato	350 g	700 g
Roma Tomato	95 g	190 g
Corn Kernels	56 g	113 g
Red Onion	113 g	226 g
Spring Mix	56 g	113 g
Feta Cheese, crumbled	¼ cup	½ cup
Chipotle Sauce	2 tbsp	4 tbsp
Mayonnaise	2 tbsp	4 tbsp
Ranch Dressing	2 tbsp	4 tbsp
Garlic Salt	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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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Prep and roast potatoes

- Peel, then cut **onion** into ½-inch slices.
- Cut **potatoes** into ½-inch wedges.
- Add **potatoes, onions, half the garlic salt and 1 tbsp oil** to a parchment-lined baking sheet. Season with **pepper**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.)
- Roast in the **bottom** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the top and bottom of the oven, rotating sheets halfway through.)



Make chipotle mayo

- Meanwhile, add **mayo, chipotle sauce, remaining garlic salt and 1 tbsp (2 tbsp) water** to another small bowl. Season with **pepper**, then stir to combine.

If you've opted to add **chicken breasts**, pat dry with paper towels. Season with **salt and pepper**. Reheat the same pan over medium. When hot, add **1 tbsp (2 tbsp) oil**, then **chicken**. Pan-fry on one side until golden, 6-7 min. Flip, then cover and continue cooking, until cooked through, 6-7 min.** Transfer **chicken** to a cutting board to rest.



Heat ribs

- Meanwhile, remove **ribs** from packaging, reserving **BBQ sauce** in a small bowl.
- Cut **rack of ribs** in half, then season with **salt and pepper**.
- Arrange on a foil-lined baking sheet. Brush **BBQ sauce** all over **ribs**.
- Roast in the **middle** of the oven until warmed through, 12-14 min.**



Make salad

- Cut **tomatoes** into ¼-inch pieces.
- Add **ranch dressing, spring mix, tomatoes and corn** to a large bowl. Season with **salt and pepper**, then toss to combine.



Cook corn

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp (1 tbsp) oil**, then **half the corn** (use all for 4 ppl). Cook, stirring occasionally, until lightly charred, 4-5 min. Season with **salt and pepper**.
- Remove from heat.
- Transfer to a plate to cool.



Finish and serve

- Divide **BBQ pork ribs, potato wedges and charred corn salad** between plates.
- Drizzle **chipotle mayo** over **potatoes**, then sprinkle with **feta**.

Thinly slice **chicken**. Top final plates with **chicken**.

Dinner Solved!