

HELLO Chipotle Pork Ribs with Spiced Potato Coins and DIY Queso Sauce

Special

Spicy

40 Minutes





BBQ Pork Ribs, fully cooked 728 g | 1456 g





Russet Potato 2 4



Sweet Bell Pepper



1 | 2





Green Onion 1 | 2



1 | 2





113 ml | 237 ml



Cheddar Cheese,



shredded 1 cup | 2 cups









Cornstarch 1 tbsp | 2 tbsp

Allengens 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.



Cooking utensils | 2 Baking sheets, 2 medium bowls, measuring spoons, zester, aluminum foil, medium pot, small bowl, measuring cups, whisk



Prep and roast potato coins

- Before starting, preheat the oven to 450°F.
- · Wash and dry all produce.
- Cut **potatoes** into 1/4-inch rounds.
- Add potatoes and 1 tbsp oil to an unlined baking sheet. (NOTE: For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with half the Mexican Seasoning, salt and pepper, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and goldenbrown, 23-25 min. (NOTE: For 4 ppl, roast in the top and middle of the oven, rotating sheets halfway through.)



Prep

- Meanwhile, core, then cut pepper into ½-inch pieces.
- Thinly slice green onion.
- Zest, then juice half the lime. Cut remaining lime into wedges.
- Cut tomato into ½-inch pieces.
- Core, then finely chop jalapeño, removing seeds for less heat. (TIP: We suggest using gloves when prepping jalapeños!)
- Combine cheese, cornstarch and remaining Mexican Seasoning in a medium bowl. Set aside.



Prep and roast ribs

- · Line another baking sheet with foil.
- Remove BBQ ribs from packaging, then cut into 2 equal sections. (NOTE: For 4 ppl, cut each rack of ribs into 2 equal sections. You will have 4 sections total.)
- Arrange on the foil-lined baking sheet.
 Season with salt and pepper.
- Add chipotle sauce and any remaining BBQ sauce from the rib packaging to a small bowl.
 Season with salt and pepper, to taste, then stir to combine.
- Spread chipotle-BBQ sauce over ribs. Roast in the top of the oven until warmed through, 13-15 min.**



Make chopped salad

- Meanwhile, add peppers, tomatoes, green onions, lime zest, lime juice and
 ½ tbsp (1 tbsp) oil to another medium bowl.
- Season with salt and pepper, then stir to combine.



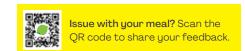
Make DIY queso sauce

- When potato coins are almost done, heat a medium pot over medium heat.
- When the pot is hot, add ½ tbsp (1 tbsp) oil, then jalapeños. Cook, stirring often, until tender, 1 min. Add cream and ½ cup (1 cup) milk or water. Bring to a simmer.
- Once simmering, add cornstarch-coated cheese. Return to a simmer. Cook, stirring constantly, until cheese melts and queso sauce thickens, 1-2 min.
- Remove from heat. Season with salt and pepper, to taste, then stir to combine. Cover to keep warm.



Finish and serve

- Divide chipotle pork ribs,
 spiced potato coins and chopped salad between plates.
- Divide **DIY queso sauce** between bowls, then serve alongside for dipping.
- Squeeze a **lime wedge** over top, if desired.



Measurements

within steps

1 tbsp

(2 tbsp)

oil