



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



Tomato
1 | 2



Green Onion
1 | 2



Lime
1 | 2



Jalapeño
1 | 2



Cream
113 ml | 237 ml



Cheddar Cheese,
shredded
1 cup | 2 cups



Mexican
Seasoning
2 tbsp | 4 tbsp



Chipotle Sauce
2 tbsp | 4 tbsp



Cornstarch
1 tbsp | 2 tbsp

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



Prep and roast potato coins

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut **potatoes** into ¼-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 golden-brown, 23-25 min. (**NOTE:** For 4 ppl, roast in the top and middle of the oven, rotating sheets halfway through.)

2



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.

3



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.**

4



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.

5



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.

6



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.

** Cook to a minimum internal temperature of 71°C/160°F.

