



Chipotle Pork Ribs

with Spiced Potato Coins and DIY Queso Sauce

Special

Spicy

40 Minutes



The recent weather conditions that have caused supply challenges across North America has impacted our regular supply of fresh produce, and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

- 
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.

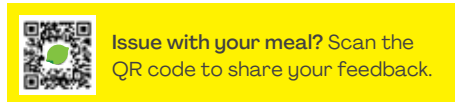
6



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.



Issue with your meal? Scan the QR code to share your feedback.