

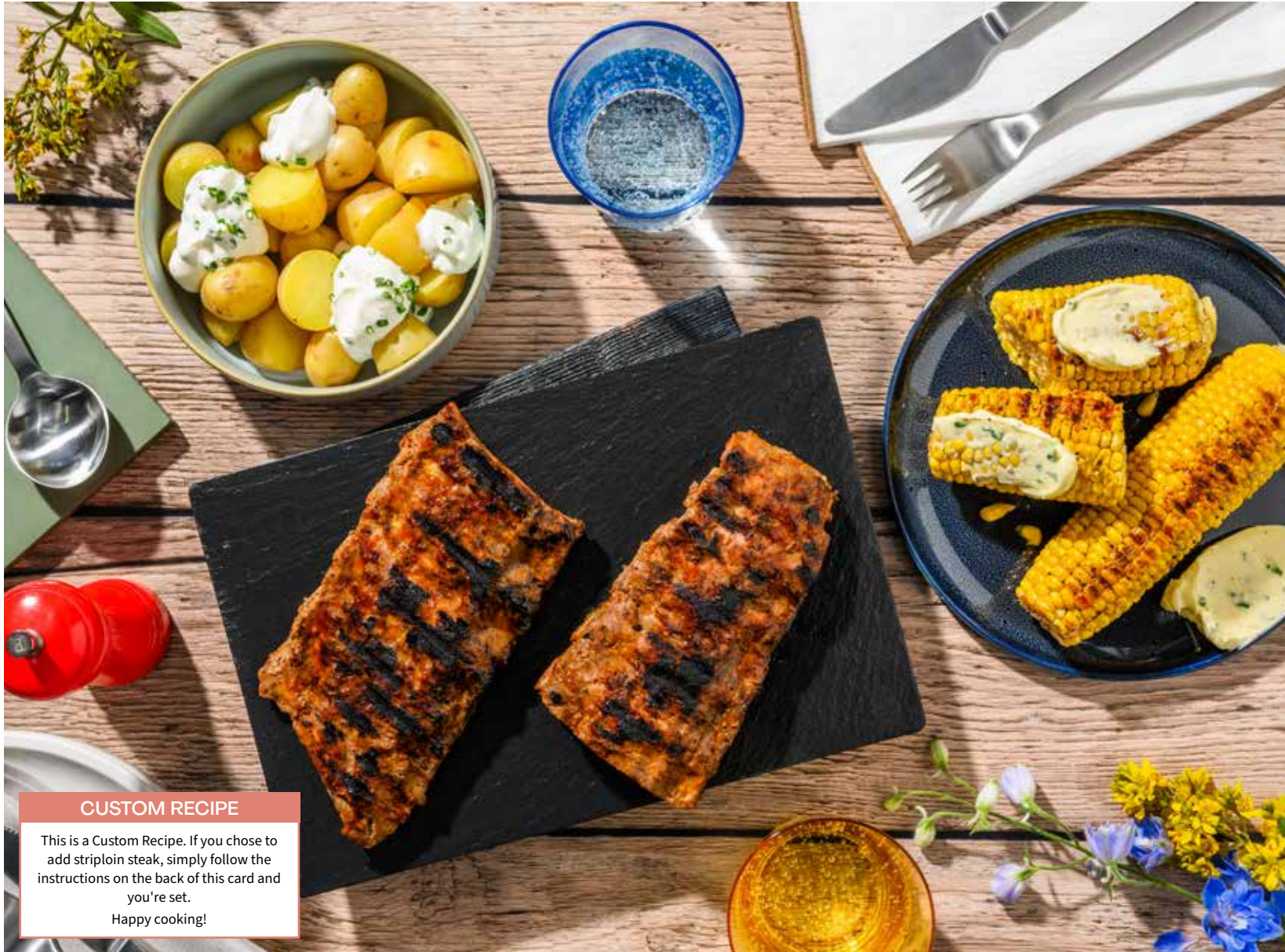


Grilled BBQ Ribs and Corn on the Cob with Chive-Sour Cream Potatoes

Long Weekend Grill 35 Minutes



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BBQ Pork Ribs, fully cooked



Striploin Steak



BBQ Seasoning



Garlic Salt



Sous Vide Potatoes



Sour Cream



Corn on the Cob



Chives

CUSTOM RECIPE

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

Happy cooking!

HELLO BBQ SEASONING

This spice is the perfect blend of sweet, savoury and smoky!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 400°F over medium heat.

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

Bust out

2 Baking sheets, medium bowl, measuring spoons, silicone brush, aluminum foil, 3 small bowls, paper towels

Ingredients

	2 Person	4 Person
BBQ Pork Ribs, fully cooked	728 g	1456 g
Striploin Steak	370 g	740 g
BBQ Seasoning	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Sous Vide Potatoes	280 g	560 g
Sour Cream	6 tbsp	12 tbsp
Corn on the Cob	2	4
Chives	7 g	14 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook pork to a minimum internal temperature of 71°C/160°F and steak to a minimum internal temperature of 63°C/145°F (for medium-rare), as size may vary.

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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1



Prep corn

- Thinly slice **chives**.
- Husk **corn**.
- Add **corn** and $\frac{1}{2}$ **tbsp** (1 tbsp) **oil** to an unlined baking sheet. Season with **pepper**, then toss to coat. Set aside.

4



Grill meal

- Add **ribs** to one side of grill. Brush all over with **half the BBQ sauce mixture** from small bowl.
- Close lid and grill, flipping and brushing **ribs** with **remaining sauce** halfway through, until warmed through, 15-18 min. ** When finished, transfer **ribs** to another baking sheet, then cover to keep warm.
- Place **potato pouch** on other side of the grill, then close lid and grill until tender, 10-12 min.
- Add **corn** to the grill. Close lid and grill, turning occasionally, until tender and grill marks form, 8-10 min.

If you opted to add **striploin steak**, pat dry with paper towels. Season with **salt** and **pepper**. After grilling **ribs**, **potatoes** and **corn**, add **steaks** to the grill. Close lid and grill, flipping **steaks** once, until cooked to desired doneness, 5-8 min per side. ** Remove from heat and transfer to a plate. Loosely cover with foil and set aside to rest for 2-3 min.

2



Prep ribs

- Remove **BBQ pork ribs** from packaging, reserving **BBQ sauce** in a small bowl.
- Add **BBQ Seasoning** to **reserved BBQ sauce**, then stir to combine.
- Cut **ribs** in half, then season with **salt** and **pepper**.

5



Make chive sour cream and garlic butter

- Meanwhile, add **half the chives** and **sour cream** to another small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.
- Add **2 tbsp** (4 tbsp) **butter**, $\frac{1}{2}$ **tsp** (1 tsp) **garlic salt**, $\frac{1}{4}$ **tsp** ($\frac{1}{2}$ tsp) **pepper** and **remaining chives** to yet another small bowl. Stir to combine. Set aside.

3



Prep potatoes

- Pat **potatoes** dry with paper towels.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to a medium bowl. Season with $\frac{1}{2}$ **tsp** (1 tsp) **garlic salt** and **pepper**, then toss to combine.
- Layer two 24x12-inch pieces of foil. (**NOTE:** Make 2 pouches for 4 ppl, using 2 sheets of foil per pouch.)
- Arrange **potato mixture** on one side of the foil. Fold foil in half over **potato mixture** and pinch edges to seal **pouch**.
- Place on the baking sheet with **corn**.

6



Finish and serve

- Divide **ribs**, **corn** and **potatoes** between plates.
- Dollop **chive sour cream** over **potatoes**.
- Dollop **garlic butter** over **corn**.

Thinly slice **steaks**. Divide between plates.

Dinner Solved!