



BBQ Ribs and Chicken

with Creamy Smashed Potatoes and Caesar Salad

Special 35 Minutes



BBQ Pork Ribs, fully cooked



Chicken Breasts



Yellow Potato



Baby Spinach



Kale, chopped



Ciabatta Roll



Caesar Dressing



Sour Cream



Parmesan Cheese, shredded

HELLO BBQ RIBS

Tender fall-off-the-bone ribs never tasted so good!

Start here

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

Bust out

2 Baking sheets, colander, measuring spoons, potato masher, silicone brush, aluminum foil, large pot, large non-stick pan, paper towels, large bowl

Ingredients

| | 2 Person | 4 Person |
|-----------------------------|----------|----------|
| BBQ Pork Ribs, fully cooked | 728 g | 1456 g |
| Chicken Breasts ♦ | 2 | 4 |
| Yellow Potato | 360 g | 720 g |
| Baby Spinach | 56 g | 113 g |
| Kale, chopped | 56 g | 113 g |
| Ciabatta Roll | 1 | 2 |
| Caesar Dressing | 4 tbsp | 8 tbsp |
| Sour Cream | 3 tbsp | 6 tbsp |
| Parmesan Cheese, shredded | ¼ cup | ½ cup |
| Unsalted Butter* | 2 tbsp | 4 tbsp |
| 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.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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.

Contact

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Cook potatoes

Cut **potatoes** into 1-inch pieces. Add **potatoes, 1 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer uncovered, until fork-tender, 10-12 min. Drain and return **potatoes** to the same pot, off heat. Roughly mash **sour cream** and **2 tbsp butter** (dbl for 4 ppl) into **potatoes** until slightly mashed. (**NOTE:** 'Smashed' potatoes will still have a few chunks!) Season with **salt** and **pepper**, to taste.



Make croutons

Cut **ciabatta** into ½-inch pieces. Add **ciabatta** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat. Toast in the **top** of the oven, stirring halfway through, until lightly golden, 5-6 min. (**TIP:** Keep an eye on croutons so they don't burn!)



Prep ribs and chicken

Meanwhile, cut **ribs** in half, then arrange on one side of a foil-lined baking sheet. (**NOTE:** For 4 ppl, use the whole baking sheet.) Season with **salt** and **pepper**. (**NOTE:** Reserve BBQ sauce from ribs.) Pat **chicken** dry with paper towels. Season with **salt** and **pepper**.



Make salad

Add **croutons, spinach, kale, Caesar dressing** and **half the Parmesan** to a large bowl. Toss to combine.



Cook ribs and chicken

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Cook until golden-brown, 1-2 min per side. Transfer **chicken** to the baking sheet with **ribs**. (**NOTE:** For 4 ppl, transfer chicken to a second foil-lined baking sheet.) Brush **ribs** and **chicken** with **reserved BBQ sauce**, then roast in the **middle** of the oven until **chicken** is cooked through and **ribs** are reheated, 12-14 min. (** **NOTE:** For 4 ppl, roast in the bottom and middle of the oven, rotating sheets halfway through.)



Finish and serve

Thinly slice **chicken**. Divide **chicken, ribs, smashed potatoes** and **salad** between plates. Drizzle **any remaining BBQ sauce** over **chicken** and **ribs**. Sprinkle **remaining Parmesan** over **salad**.

Dinner Solved!