



STICKY BABY BACK RIBS & BBQ CHICKEN SANDWICHES

with Creamy Slaw, Herby Dijon Potato Salad & Ranch Charred Corn Salad

INGREDIENTS

MAKES 4 SERVINGS



1 Rack
BBQ Baby Back Ribs



16 oz
Yukon Gold Potatoes



13.4 oz
Corn



2 tsp
Ancho Chili Powder



2
Shallots



2.5 oz
Celery



10 oz
Grape Tomatoes



2
Green Herb Blends



½ oz
Basil



4 oz
Coleslaw Mix



5 tsp
White Wine Vinegar



½ Cup
Mayonnaise
Contains: Eggs



2 tsp
Dijon Mustard



1.5 oz
Buttermilk Ranch Dressing
Contains: Eggs, Milk



20 oz
BBQ Pulled Chicken



4
Potato Buns
Contains: Eggs, Milk, Soy, Wheat

HELLO

BBQ BABY BACK RIBS

Saucy, ready-to-heat ribs turn delightfully sticky and caramelized in the oven.



PREP: 20 MIN | COOK: 60 MIN | CALORIES: 1360



HOST WITH THE MOST

Cooking for company? Spend more time with your guests by making your salads in the morning, then refrigerating them in separate containers. An hour before meal time, pop your ribs in the oven, and once it's almost time to serve, make your sandwiches.

BUST OUT

- Baking sheet
- Aluminum foil
- Medium pot
- Strainer
- 2 Medium bowls
- Paper towels
- Large pan
- 2 Large bowls
- Plastic wrap
- Kosher salt
- Black pepper
- Olive oil (1 tsp)



1 WARM RIBS

- Adjust rack to middle position and preheat oven to 300 degrees. Line a baking sheet with foil.
- Place **ribs*** on prepared sheet; spread tops with any remaining **sauce** from package. Tightly cover with foil. Bake on middle rack until ribs are warmed through, 45-60 minutes.
- **TIP: If ribs are ready before the rest of the meal, turn off oven and leave ribs inside to keep warm. If you want an extra-sticky and caramelized glaze, remove foil cover and broil ribs for 2-3 minutes before serving.**



2 COOK POTATOES

- Meanwhile, **wash and dry all produce.**
- Dice **potatoes** into ½-inch pieces. Place in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until tender when pierced with a fork, 15-18 minutes.
- Drain and rinse potatoes under cold water until completely cooled. Transfer to a medium bowl.



3 CHAR CORN

- While potatoes cook, drain **corn** and pat dry with paper towels.
- Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add corn and half the **chili powder** (you'll use the rest later); cook, stirring occasionally, until corn is charred, 4-6 minutes. Transfer to a large bowl to cool.
- **TIP: If corn begins to pop, cover pan. To help cool your corn down quicker, store in the fridge until step 6.**



4 PREP & MAKE SLAW

- Meanwhile, thinly slice **celery**. Halve, peel, and mince **1 shallot**; thinly slice remaining shallot. Finely chop **parsley**. Thinly slice **chives**. Halve **tomatoes**. Pick **basil leaves** from stems; tear leaves.
- In a second medium bowl, combine **coleslaw mix**, half the **vinegar**, **1 packet mayonnaise** (you'll use the remaining vinegar and mayo in the next step), **salt**, and **pepper**. Set aside.



5 MAKE POTATO SALAD

- Once **potatoes** have cooled to room temperature, add **celery, minced shallot, parsley, chives, mustard**, and remaining **mayonnaise** and **vinegar** to bowl. Season generously with **salt** and **pepper**. Toss to thoroughly combine.



6 MAKE CORN SALAD

- Once **corn** has cooled to room temperature (or colder if you like), add **tomatoes, sliced shallot, torn basil**, and **ranch dressing** to bowl. Season generously with **salt** and **pepper**. Toss to combine.



7 FINISH & SERVE

- Place **BBQ pulled chicken*** and remaining **chili powder** in a second large microwave-safe bowl. Cover with plastic wrap and microwave until chicken is warmed through, 2-3 minutes.
- Meanwhile, halve and toast **buns**. Fill buns with chicken and **slaw**.
- Cut **ribs** into individual pieces; serve with any remaining **sauce** on sheet.
- Serve meal family-style, with **potato salad** and **corn salad** in individual bowls.

* Pork Ribs are fully cooked when internal temperature reaches 165°.
* Pulled Chicken is fully cooked when internal temperature reaches 165°.

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