



BBQ BABY BACK RIBS

with Chili Lime Corn Salad & Jalapeño Cheddar Biscuit Bombs

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
BBQ Baby Back Ribs



2 tsp | 4 tsp
Ancho Chili Powder



1 | 1
Jalapeño



2 | 4
Roma Tomatoes



2 | 4
Scallions



¼ oz | ½ oz
Cilantro



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



6 oz | 12 oz
Buttermilk Biscuits
Contains: Wheat



13.4 oz | 26.8 oz
Corn



1 | 1
Lime



1.5 oz | 3 oz
Buttermilk Ranch Dressing
Contains: Eggs, Milk

HELLO

ANCHO CHILI POWDER

This smoky spice features mild heat and fruity flavor.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1710



GRILL TALK

Prefer to warm your ribs on the grill? Prepare two sheets of heavy-duty foil, each twice the length of a rib rack. Add one rib rack to one half of each piece of foil; spread tops of ribs with any remaining sauce from package. Fold over foil and cinch into packets. Place on grill over indirect heat; cover and cook until warmed through, 20-25 minutes.

BUST OUT

- Aluminum foil
- 2 Baking sheets
- 2 Small bowls
- Rolling pin
- Strainer
- Paper towels
- Large pan
- Large bowl
- Zester
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 6 TBSP)
Contains: Milk

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



1 PREP RIBS & MAKE FILLING

- Adjust racks to middle and top positions and preheat oven to 400 degrees. Line a baking sheet with foil. **Wash and dry all produce.**
- Remove **ribs*** from package and place on prepared sheet. Top ribs with any **remaining sauce** from package, then sprinkle with **half the chili powder** (you'll use the rest later). Top ribs with a second sheet of foil; crimp edges of foil to create a packet.
- Mince **jalapeño**, removing ribs and seeds for less heat.
- Place **3 TBSP butter (6 TBSP for 4 servings)** in a small microwave-safe bowl. Microwave until melted, 30 seconds.
- In a separate small bowl, combine **half the melted butter** with **cream cheese, half the cheddar** (you'll use the rest later), and up to half the jalapeño to taste.



4 CHAR CORN

- Meanwhile, drain **corn**; pat dry with paper towels.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add corn and **remaining chili powder**; cook, stirring occasionally, until corn is charred, 4-6 minutes. **TIP: If corn begins to pop, cover pan.**
- Transfer to a large bowl. Set aside to cool. **TIP: To help cool your corn down quicker, refrigerate until ready to use in step 5.**



2 STUFF BISCUITS

- Remove **biscuits** from package. Using a rolling pin, roll out each biscuit into a 3-inch round.
- Divide **cheddar filling** among biscuits. Using your fingers, fold over biscuits and pinch to close. Gently roll each stuffed biscuit into a ball.
- Place close together seam sides down on a second **lightly oiled** baking sheet.



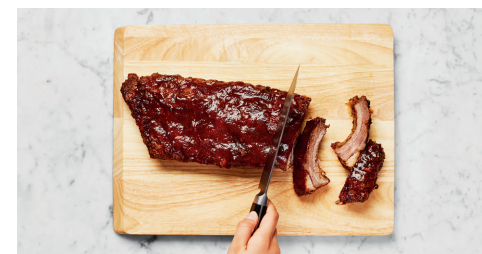
5 MAKE SALAD

- Dice **tomatoes**. Trim and thinly slice **scallions**. Roughly chop **cilantro**. Zest and quarter **lime**.
- Once charred **corn** has cooled to room temperature (or colder), stir in tomatoes, scallions, **ranch dressing**, half the cilantro, a **squeeze of lime juice**, and **lime zest** to taste. Season generously with **salt** and **pepper**; toss to combine.



3 BAKE RIBS & BISCUITS

- Place sheet with **ribs** on middle rack; place sheet with **biscuits** on top rack.
- Bake until ribs are warmed through and biscuits are golden and puffed, 15-18 minutes.
- Keep ribs covered until ready to serve.
- Remove sheet with biscuits from oven; drizzle biscuits with **remaining melted butter**, then sprinkle with **remaining cheddar** and **remaining jalapeño** to taste.
- Return biscuits to top rack until dough is cooked through and cheese has melted, 2-3 minutes more. **TIP: It's OK if some cheese oozes out.**



6 FINISH & SERVE

- Carefully remove and discard foil from **ribs**. Transfer ribs to a cutting board and cut into individual pieces.
- Garnish **corn salad** with **remaining cilantro**. Serve with **biscuit bombs** and **remaining lime wedges** on the side.