



# BBQ BABY BACK RIBS & BUFFALO-SPICED MAC 'N' CHEESE

with Buttermilk Ranch Slaw

## INGREDIENTS

MAKES 4 SERVINGS



**2**  
Scallions



**1.5 oz**  
Buttermilk Ranch Dressing  
Contains: Eggs, Milk



**2 TBSP**  
Sour Cream  
Contains: Milk



**1 tsp**  
Hot Sauce



**8 oz**  
Coleslaw Mix



**2**  
BBQ Baby Back Ribs



**6 oz**  
Cavatappi Pasta  
Contains: Wheat



**¼ Cup**  
Panko Breadcrumbs  
Contains: Wheat



**14.4 g**  
Frank's RedHot® Original Seasoning Blend



**8 oz**  
Cream Sauce Base  
Contains: Milk



**2 TBSP**  
Cream Cheese  
Contains: Milk



**½ Cup**  
Pepper Jack Cheese  
Contains: Milk



**½ Cup**  
White Cheddar Cheese  
Contains: Milk

## HELLO

### BUFFALO-SPICED MAC 'N' CHEESE

Cavatappi noodles are tossed in a creamy, Buffalo-spiced cheese sauce, topped with crispy breadcrumbs, and baked until bubbling.



**PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1380**



### FRANK'S REDHOT® ORIGINAL SEASONING BLEND

Shake on the perfect blend of flavor and heat with Frank's RedHot® Original Seasoning Blend. Now you can sprinkle it on everything from burgers and veggies to pizza and fries.



## 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

- Medium pot
- Baking sheet
- Aluminum foil
- Medium bowl
- Strainer
- Small bowl
- Whisk
- Baking dish
- Kosher salt
- Black pepper
- Butter (**1 TBSP**)  
Contains: Milk

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



### 1 PREP & MAKE SLAW

- Adjust racks to middle and top positions and preheat oven to 400 degrees. Bring a medium pot of **salted water** to a boil. Line a baking sheet with foil. **Wash and dry all produce.**
- Trim and thinly slice **scallions**, separating whites from greens.
- In a medium bowl, combine **scallion whites, ranch dressing, sour cream,** and a dash or two of **hot sauce** (save the rest for serving). Add **coleslaw mix** and toss to combine. Season with **salt** and **pepper**. Refrigerate until ready to serve.



### 4 MAKE SAUCE

- Return pot used for pasta to medium heat. Add **cream sauce base, cream cheese,** and remaining **Frank's Seasoning**. **TIP: Cut top off carton of cream sauce to open fully; transfer contents, using a spoon or spatula to scrape sauce from carton sides.**
- Bring **sauce** to a simmer and whisk until smooth, 1-2 minutes.
- Reduce heat to low and whisk in **pepper jack** and **cheddar** until melted and smooth.



### 2 WARM RIBS

- 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 and sauce is lightly caramelized at the edges, 22-25 minutes.



### 5 MAKE MAC 'N' CHEESE

- Stir drained **cavatappi** into pot with **cheese sauce**. If needed, add reserved **pasta cooking water** a splash at a time until pasta is coated in a creamy sauce.
- Transfer **mac 'n' cheese** to an 8-by-8-inch baking dish, then sprinkle with **seasoned panko**.
- Bake on top rack until browned and crispy, 5-7 minutes. **TIP: For a crispier crust, broil mac 'n' cheese for 1-2 minutes more.**



### 3 COOK PASTA & MIX PANKO

- Once water is boiling, add **cavatappi** to pot. Cook until al dente, 9-11 minutes.
- Reserve **¾ cup pasta cooking water**, then drain. Keep empty pot handy for the next step.
- Meanwhile, place **1 TBSP butter** in a small microwave-safe bowl; microwave until melted, 30 seconds. Stir in **panko** and **2 tsp Frank's Seasoning** (you'll use the rest in the next step).



### 6 FINISH & SERVE

- Carefully remove and discard foil covering **ribs**. Transfer ribs to a cutting board and cut into individual pieces.
- Divide ribs, **slaw,** and **mac 'n' cheese** between plates. Top ribs with any remaining sauce from sheet. Sprinkle with **scallion greens** and serve with remaining **hot sauce**.

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