



## INGREDIENTS

2 PERSON | 4 PERSON



**1 Rack | 2 Racks**  
BBQ Baby  
Back Ribs



**1 tsp | 2 tsp**  
Ancho Chili  
Powder



**1 | 2**  
Yellow Onion



**1 | 1**  
Jalapeño



**4 TBSP | 8 TBSP**  
Sour Cream  
Contains: Milk



**7.2 g | 14.4 g**  
Frank's Seasoning  
Blend



**1.5 oz | 3 oz**  
Blue Cheese  
Dressing  
Contains: Eggs, Milk



**1 TBSP | 2 TBSP**  
Southwest Spice  
Blend



**12 oz | 24 oz**  
Yukon Gold  
Potatoes



**1 | 2**  
Roma Tomato



**1 | 2**  
Lime



**82 g | 164 g**  
Tempura Mix  
Contains: Eggs,  
Milk, Wheat



**½ Cup | 1 Cup**  
Pepper Jack  
Cheese  
Contains: Milk



**1 tsp | 2 tsp**  
Hot Sauce

## HELLO

### GAME DAY FEAST

While game day festivities may look a little different this year, the food (aka the best part) doesn't have to! Kick game day off right with this epic smorgasbord.

# GAME DAY BBQ RIBS

with Loaded Potato Wedges, Crispy Buffalo Onion Straws & Blue Cheese Sauce



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1590





# HELLO FRESH

## BREW, 52!

In step 3, you'll be coating your onion slices in Frank's Seasoning-infused tempura batter. To really take things to the next level, try swapping out the water for the same amount of ice-cold beer. Not only will this add delicious malty flavor, the carbonation will amp up that light and crispy coating. Now that's a culinary Hail Mary!

## BUST OUT

- 2 Baking sheets
- Aluminum foil
- Large bowl
- Whisk
- 3 Small bowls
- Vegetable oil (2 tsp + more for frying)
- Large pan
- Slotted spoon
- Paper towels
- Kosher salt
- Black pepper



## 1 PREP & WARM RIBS

- Adjust racks to top and middle positions and preheat oven to 425 degrees. Line a baking sheet with foil.
- Remove **ribs\*** from package and place on prepared sheet. Top ribs with any **remaining sauce** from package; sprinkle with **chili powder** and **half the Southwest Spice** (you'll use the rest in the next step). Top with a second sheet of foil; crimp edges of foil to create a packet.



## 2 PREP & ROAST POTATOES

- **Wash and dry all produce.**
- Cut **potatoes** into ½-inch-thick wedges. Toss on a second baking sheet with a **large drizzle of oil, remaining Southwest Spice, salt, and pepper.**
- Roast on top rack until browned and crispy, 20-25 minutes.
- Add **ribs** to middle rack and roast until warmed through, 15-18 minutes. Keep covered until ready to serve.



## 3 MIX BATTER & COAT ONION

- Meanwhile, in a large bowl, whisk together **tempura mix, Frank's Seasoning,** and **½ cup water** (¾ cup for 4 servings). **TIP: If mixture is too thick, add more water 1 TBSP at a time until it reaches a pancake-batter-like consistency.**
- Halve, peel, and cut **onion** into ½-inch-thick slices; separate into layers. Mince a slice or two until you have 2 TBSP (4 TBSP for 4).
- Stir **sliced onion** into **batter** until fully coated. Refrigerate until ready to fry. **TIP: This will help achieve a crispier coating on your onion straws!**



## 4 MAKE PICO & CREMA

- Dice **tomato.** Quarter **lime.** Mince **jalapeño,** removing ribs and seeds first for less heat.
- In a small bowl, combine tomato, **minced onion,** a **big squeeze of lime juice,** and as much jalapeño as you like. Season with **salt** and **pepper.**
- In a separate small bowl, combine **half the sour cream** (you'll use the rest later) with a squeeze of lime juice. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper.**



## 5 COOK ONION STRAWS

- Heat a **½- to ½-inch layer of oil** in a large, heavy-bottomed pan over medium-high heat. Once oil is hot enough that a **drop of batter** sizzles when added to pan, working in batches, add **coated onion** in a single layer. **TIP: Don't overcrowd the pan, but it's OK if some onion pieces stick together.**
- Cook, flipping once or twice, until golden brown, 2-4 minutes. Using a slotted spoon, transfer to a paper-towel-lined plate. Season with **salt.** Repeat process, adding more oil between batches if necessary.



## 6 FINISH WEDGES & SAUCES

- Once **potatoes** are done, sprinkle with **pepper jack.** Return to oven until cheese melts, 2-3 minutes more.
- Meanwhile, in a third small bowl, combine **blue cheese dressing** with **remaining sour cream.** Lightly swirl in as much **hot sauce** as you like.



## 7 FINISH & SERVE

- Top **potato wedges** with **lime crema** and **pico de gallo** (draining first).
- Transfer **ribs** to a cutting board; top with any extra **sauce** from foil packet. Cut into individual pieces.
- Divide potato wedges and ribs between plates. Serve **onion straws** on the side with **blue cheese sauce** for dipping. **(TIP: If the onion straws cool down before serving, spread them on a baking sheet and pop into the oven for a few minutes right before you eat.)** Serve with any **remaining hot sauce** if desired.

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

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