



# 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 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



½ Cup | 1 Cup  
Cheddar Cheese  
Contains: Milk



6 oz | 12 oz  
Buttermilk Biscuits  
Contains: Wheat



13.4 oz | 26.8 oz  
Corn



2 | 4  
Roma Tomatoes



2 | 4  
Scallions



¼ oz | ½ oz  
Cilantro



1 | 1  
Lime



2 TBSP | 2 TBSP  
Mayonnaise  
Contains: Eggs, Soy



2 TBSP | 4 TBSP  
Smoky Red Pepper Crema  
Contains: Eggs, Milk

## HELLO

### ANCHO CHILI POWDER

This smoky spice features mild heat and fruity flavor.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1700



## GRILL TALK

Prefer to warm your ribs on the grill? Lay out a sheet of heavy-duty foil, twice the length of your rib rack. Add the ribs to one half of the foil; spread tops of ribs with any remaining sauce from the package. Fold over foil and cinch into a packet. 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 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 your corn cool 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.



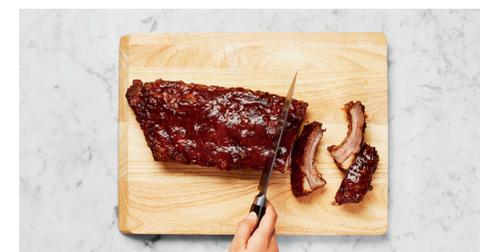
## 5 MAKE SALAD

- 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, **smoky red pepper crema, half the mayonnaise (all for 4 servings)**, half the cilantro, a **squeeze of lime juice**, and **lime zest** to taste. Season generously with **salt** and **pepper**.



## 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 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. **(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.