



BBQ Ribs and Chicken

with Creamy Smashed Potato and Baby Kale Caesar Salad

Special 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Pork Ribs



Chicken Breasts



Baby Kale



Ciabatta Roll



Mayonnaise



Lemon



Yellow Potato



Sour Cream



Garlic



Parmesan Cheese, shredded

HELLO BBQ RIBS

Tender fall-off-the-bone ribs never tasted sooo good!

Start here

- Before starting, preheat oven to 425°F.
- Wash and dry all produce.

Garlic Guide for Step 3 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

Bust Out

Baking sheet, medium bowl, microplane/zester, measuring spoons, potato masher, silicone brush, strainer, aluminum foil, large bowl, whisk, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Ribs	728 g	1456 g
Chicken Breasts	2	4
Baby Kale	113 g	227 g
Ciabatta Roll	1	2
Mayonnaise	2 tbsp	4 tbsp
Lemon	1	2
Yellow Potato	300 g	600 g
Sour Cream	3 tbsp	6 tbsp
Garlic	3 g	6 g
Parmesan Cheese, shredded	¼ cup	½ cup
Unsalted Butter*	2 tbsp	4 tbsp
Salt*		
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep potatoes

Cut **potatoes** into ½-inch pieces. Combine **potatoes**, **1 tsp salt** and enough **water** to cover (approx. 1 inch) in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat.



Cook potatoes & finish mash

Once boiling, reduce the heat to medium. Simmer, uncovered, until **potatoes** are fork-tender, 10-12 min. Drain and return the **potatoes** to the same pot. Add **2 tbsp butter** (dbl for 4 ppl) and **sour cream**. Using a masher, mash together until creamy. Season with **salt** and **pepper**.



Prep & make dressing

While **potatoes** cook, cut **ciabatta** into ½-inch pieces. Toss **ciabatta** with **1 tbsp oil** (dbl for 4 ppl) in a medium bowl. Season with **salt** and **pepper**. Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges. Peel, then mince or grate **garlic**. Whisk together **lemon zest**, **lemon juice**, **mayo**, **half the Parmesan** and **¼ tsp garlic** in a large bowl (**NOTE:** Reference Garlic Guide).



Cook chicken & ribs

Cut **ribs** in half, then arrange on one side of a foil-lined baking sheet. Season with **salt** and **pepper**. Pat the **chicken** dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**. Cook, until golden-brown, 1-2 min per side. Transfer to the baking sheet with **ribs**. Brush everything with **BBQ sauce** from **pork ribs**, then roast in the **middle** of the oven, until **ribs** are warm and **chicken** is cooked through, 12-14 min.**



Make croutons & assemble salad

While **chicken** and **ribs** cook, heat the same pan over medium heat. When hot, add **ciabatta pieces**. Cook, stirring occasionally, until golden brown, 3-4 min. Transfer to the bowl with **dressing**. Add **baby kale** and toss to combine. Season with **salt** and **pepper**.



Finish and serve

Thinly slice **chicken**. Slice **ribs**. Divide **mash**, **salad**, **chicken** and **ribs** among plates and drizzle any **remaining BBQ sauce** over top. Sprinkle **remaining Parmesan** over **salad** and serve with **lemon wedges**.

Dinner Solved!