

# DINNERLY



## "McRib" Sandwiches with Coleslaw



30-40min



2 Servings

### WHAT WE SEND

- 12oz pkg fully cooked pork ribs
- 2 potato buns <sup>1,7,11</sup>
- 1 yellow onion
- ¾ oz dill pickles
- 2 oz barbecue sauce
- 14 oz cabbage blend
- 2 (1½ oz) ranch dressing <sup>3,7</sup>
- ¼ oz BBQ spice blend

### WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- apple cider vinegar (or white wine vinegar)
- unsalted butter <sup>7</sup>

### TOOLS

- rimmed baking sheet
- parchment paper
- medium skillet

### ALLERGENS

Wheat (1), Egg (3), Milk (7), Sesame (11).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 0kcal



#### 1. Prep slaw & onions

Preheat oven to 425°F with a rack in the center. Thinly slice half the onion (save remaining for personal use). In a small bowl, cover onions with water. In a large bowl, toss half the **cabbage blend** with ½ **tablespoon each salt and sugar**. Set cabbage and onions aside to cure while cooking ribs, 20–25 minutes.



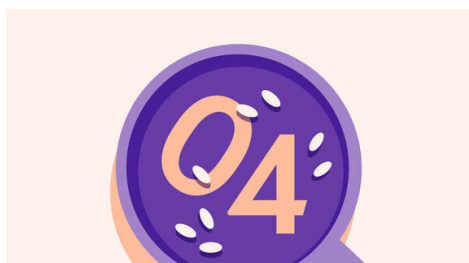
#### 2. Bake ribs

Pat **ribs** dry; evenly sprinkle all over with **BBQ spice**. Transfer to a parchment-lined baking sheet, meat side up. Bake on center oven rack until browned crust has formed, about 10 minutes. Cool for 5 minutes. Flip ribs, carefully remove bones, and discard. Try to keep most of the meat in larger pieces.



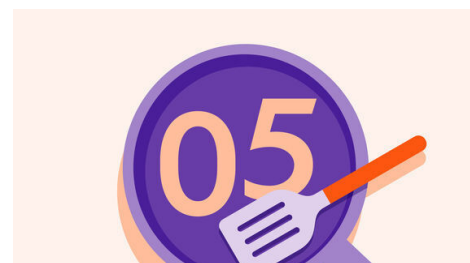
#### 3. Sauce ribs

Flip ribs, meat side up. If pieces have come apart, push back together. Brush surface with half the **barbecue sauce**; bake until sauce is dried, shiny, and set, about 10 minutes.



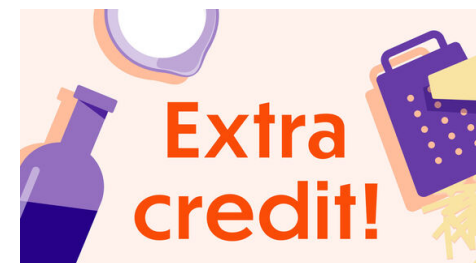
#### 4. Dress slaw

Drain onions; set aside half for sandwiches. Transfer cabbage to a salad spinner and spin dry (or gently press on a layer of paper towels); discard excess liquid in bowl. Return cabbage to bowl along with remaining onions; add ranch dressing, 2 teaspoons sugar, and 1 teaspoon vinegar. Mix well.



#### 5. Assemble sandwiches

In a medium skillet, melt 1 tablespoon butter over medium heat and toast buns, cut side down, until golden brown, 2–3 minutes. Brush ribs with remaining barbecue sauce; divide into 2 portions. Assemble sandwiches with rib portions, pickles, and sliced onions. Serve with coleslaw. Enjoy!



#### 6.

Extra credit!