

MARLEY SPOON



Heat & Eat BBQ Ribs & Cornbread Muffins

with Bacon-Braised Collard Greens



1h



2 Servings

You can't deny the beauty of a plateful of proper Southern fare. Collard greens braise in a savory bath of bacon, onion, and chicken broth concentrate while barbecue sauce-coated pork ribs crisp in the oven. Buttery homemade cornbread muffins are perfect for cleaning the plate of every last sweet and savory drop.

What we send

- 1 yellow onion
- garlic
- 1 bunch collard greens
- 4 oz pkg thick-cut bacon
- 1 pkt chicken broth concentrate
- 12 oz pkg fully cooked pork ribs
- 2 oz barbecue sauce
- 2 (2½ oz) cornbread mix ^{1,2,3,4}

What you need

- apple cider vinegar (or white wine vinegar)
- kosher salt & ground pepper

Tools

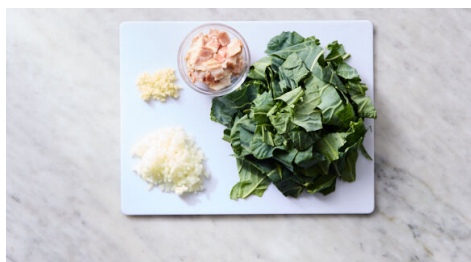
- small pot
- rimmed baking sheet
- parchment paper
- nonstick cooking spray
- muffin tin
- muffin tin liners (optional)

Allergens

Egg (1), Milk (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 980kcal, Fat 42g, Carbs 80g,
Protein 63g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center and upper third positions. Finely chop **half of the onion** (save rest for own use). Finely chop **2 medium garlic cloves**. Remove and discard center stems from **collard greens**; cut or tear leaves into 3-inch pieces. Cut **bacon** into ½-inch pieces.



2. Cook bacon & onions

Place **bacon** in a small pot. Cook over medium-high heat, stirring occasionally, until golden brown and crisp, about 5 minutes. Add **onion** and lower heat to medium; cook until onion is softened and just beginning to brown, 4-5 minutes. Add **garlic** and cook until fragrant, about 1 minute.



3. Cook greens

Add **half of the greens** to pot and stir until beginning to wilt, about 1 minute. Add **remaining greens, broth concentrate**, and **1 cup water**. Bring to a simmer, cover, and reduce heat to medium-low. Cook, stirring occasionally, until greens are tender, 30-35 minutes.



4. Bake ribs

Meanwhile, line a rimmed baking sheet with parchment paper. **Grease** 4 cups in a muffin tin with nonstick spray (or add muffin tin liners if you'd like). Scrape **any congealed juices** off **ribs** and add to pot with **greens**.

Transfer **ribs** to prepared baking sheet, meat side up; brush with **a layer of barbecue sauce**. Bake on upper rack until sauce is dried and tacky, 12-15 minutes.



5. Bake cornbread

In a medium bowl, whisk together **cornbread mix** and **½ cup water** until just smooth; divide batter between prepared muffin tin cups. Bake on center rack until **cornbread muffins** are puffed and a toothpick inserted in centers comes out clean, 8-10 minutes.

Brush **ribs** with **one more layer of barbecue sauce** and bake until sauce is dried and tacky, another 8-10 minutes.



6. Finish & serve

Remove lid from **greens** and increase heat to medium-high. Cook, stirring occasionally, until most of the liquid has evaporated, 8-10 minutes. Remove from heat and stir in **1 teaspoon vinegar**; season to taste with **salt** and **pepper**.

Brush **ribs** with **any remaining barbecue sauce**; cut in between the bones. Serve with **collard greens** and **cornbread**. Enjoy!