

MARLEY SPOON



BBQ Rib Sandwiches with Pickles & Onions

on Butter-Toasted Buns with Ranch Coleslaw



30-40min



2 Servings

Calling all BBQ rib lovers! Here's your chance to make a sandwich out of those sweet and tangy, barbecue-spiced and barbecue-sauced ribs you can't get enough of. Butter-toasted buns are a perfect base for saucy rib meat, dill pickles, and sliced onion. Alongside, none other than the most important backyard barbecue side: coleslaw!

What we send

- 1 yellow onion
- 14 oz cabbage blend
- 12oz pkg fully cooked pork ribs
- ¼ oz BBQ spice blend
- 2 oz barbecue sauce
- ¼ oz fresh parsley
- 2 (1½ oz) ranch dressing ^{3,7}
- 2 potato buns ^{1,7,11}
- ¾ oz dill pickles
- ¼ oz Dijon mustard

What you need

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

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 810kcal, Fat 43g, Carbs 62g, Protein 43g



1. Prep slaw & onions

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



4. Dress slaw

Pick **parsley leaves** from stems and finely chop. Drain **onions**; set aside half for **sandwiches**. Transfer **cabbage** to a salad spinner and spin dry (or gently press with paper towels). Return to bowl along with **remaining onions**; add **ranch dressing, mustard, parsley, 2 teaspoons sugar, and 1 teaspoon vinegar**. Mix well.



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 and carefully remove **bones**; discard. Keep **rib meat** in large pieces, as possible.



3. Sauce rib meat

Flip **rib meat**, meat side up (where the bones previously were should be closest to the baking sheet). If pieces have come apart, push back together. Brush surface with **half of the barbecue sauce**; bake until sauce is dried, shiny, and set, about 10 minutes.



5. Assemble sandwiches

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



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.