

DINNERLY



Summer Big Batch: Tex-Mex Barbecue Ribs

with Mexican Street Corn Potato Salad



1h



2 Servings

WHAT WE SEND

- 2 (12oz) pkgs fully cooked pork ribs
- ¼ oz Tex-Mex spice blend
- 4 oz barbecue sauce
- 2 (2 oz) mayonnaise ^{3,6}
- 2 oz feta ⁷
- 2 limes
- 2 ears of corn
- 4 Yukon gold potatoes
- 1 oz sour cream ⁷
- ½ oz fresh cilantro

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- sugar

TOOLS

- grill or broiler
- large saucepan

ALLERGENS

Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 0kcal



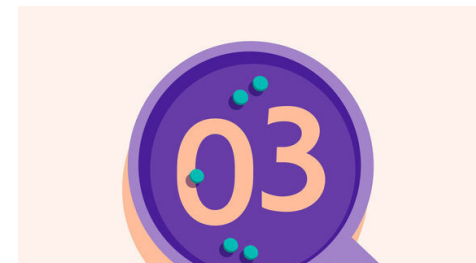
1. Prep ingredients

Preheat a grill to medium-high. Finely grate all the zest of 1 lime and squeeze 2 tablespoons lime juice; keep separate. Finely chop cilantro leaves and stems. Crumble cheese into small pieces. Shuck corn, removing any strings. Scrub potatoes (or peel if desired); cut into ¾-inch pieces.



2. Cook potatoes

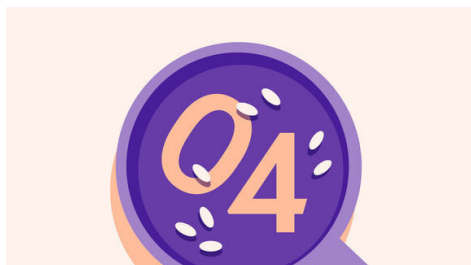
In a large saucepan, cover potatoes with 1-inch of salted water. Bring to a boil over high heat, then cook on medium-low until tender, 10–15 minutes. Drain potatoes then spread out on a rimmed baking sheet. Drizzle with 1 tablespoon lime juice then carefully toss until evenly coated. Refrigerate until cooled slightly, about 15 minutes.



3. Grill corn

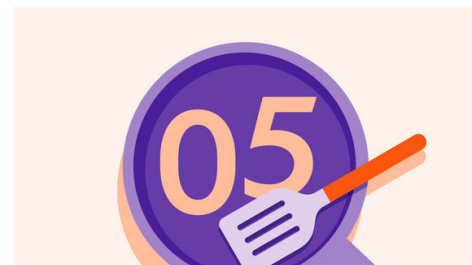
Meanwhile, lightly coat corn in oil; season all over with salt and pepper. Pat ribs dry. Brush ribs all over with a layer of barbecue sauce; sprinkle all over with Tex-Mex spice.

Brush grill grates with oil. Grill corn, turning every 2–3 minutes, until tender and lightly charred all over, 10–14 minutes. Transfer to a cutting board and cool to room temperature.



4. Grill ribs

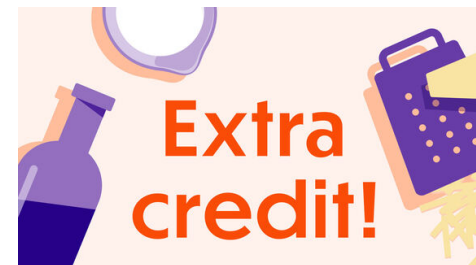
At the same time, grill ribs, flipping and rotating as needed, until sauce is caramelized and charred in spots, 7–10 minutes. Brush with another layer of barbecue sauce and continue cooking until caramelized and charred in spots, another 7–10 minutes. Transfer ribs to a cutting board and brush with remaining sauce.



5. Make potato salad; serve

In a large bowl, whisk together remaining lime juice and zest, mayonnaise, sour cream, cilantro, and 1 tablespoon sugar. Carefully cut corn kernels from cobs. Add potatoes, corn, and cheese to dressing and mix to combine; season to taste with salt and pepper.

Cut **ribs** in between the bones and serve with potato salad. Enjoy!



6. Indoor instructions

Alternatively, preheat oven to broil with a rack 6-inches away from heating element. Transfer corn and sauced ribs, meat side up, to a foil-lined rimmed baking sheet. Broil until corn is lightly browned in spots and sauce on ribs is caramelized and charred in spots, 15–20 minutes, brushing ribs with more sauce halfway through cooking.