



## Żeberka Wieprzowe (Polish Pork Ribs)

with Creamy Mustard Sauce



1h



2 Servings

We can't guarantee you'll be able to perfectly pronounce this dish, but we're pretty confident you'll enjoy devouring it. Fully cooked pork ribs braise in a deeply flavorful bed of sauerkraut, apples, potatoes, chicken broth concentrate, and caraway seeds until fall-off-the-bone tender. We finish it with chives and a creamy mustard sauce for a hearty meal ready in just three steps!



## What we send

- 1 yellow onion
- 1 Granny Smith apple
- 2 red potatoes
- 12oz pkg fully cooked pork ribs
- ½ lb sauerkraut <sup>17</sup>
- 1 pkt chicken broth concentrate
- ¼ oz caraway seeds
- ½ oz whole-grain mustard <sup>17</sup>
- 2 (1 oz) sour cream <sup>7</sup>
- ¼ oz fresh chives

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

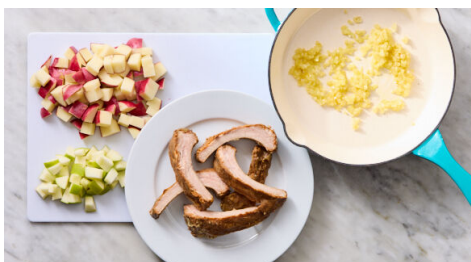
- medium ovenproof skillet

## Allergens

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 680kcal, Fat 31g, Carbs 56g, Protein 40g



### 1. Prep ingredients

Preheat oven to 400°F with a rack in the upper third.

Finely chop **onion**. Core **apple** and cut half into ½-inch pieces (save rest for own use). Cut **potatoes** into ¾-inch pieces. Cut **ribs** apart.

In a medium ovenproof skillet, heat **1 tablespoon oil** over medium heat. Add **onions** and cook, stirring, until softened, 4-5 minutes.



### 2. Braise ribs

To skillet with **onions**, stir in **sauerkraut**, **chopped apples**, **potatoes**, **broth concentrate**, **½ teaspoon caraway seeds**, and **1½ cups water**; bring to a boil.

Remove from heat and nestle **ribs** into mixture. Transfer skillet to upper oven rack and cook until liquid is reduced and potatoes are tender, 35-40 minutes.



### 3. Finish & serve

Switch oven to broil. Broil until **potatoes** and **exposed ribs** are lightly browned, about 3 minutes (watch closely as broilers vary).

Meanwhile, in a small bowl, mix **mustard** and **sour cream**. Season to taste with **salt** and **pepper**. Finely chop **chives**.

Transfer **ribs and sauerkraut** to serving bowls, top with **chives**, and serve with **creamy mustard sauce**. Enjoy!



4. ...

Looking for more steps?



5. ...

You won't find them here!



6. ...

Enjoy your Marley Spoon meal!