

# DINNERLY



## Summertime Tex-Mex Barbecue Ribs with Mexican Street Corn Potato Salad



1h



2 Servings

The only thing cooler than the air-conditioning on a hot, Texas summer day will be you after you make this rib and potato salad combo platter! We've got you covered! (2p serves 4; 4p serves 8)



## WHAT WE SEND

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

## WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- sugar

## TOOLS

- grill or broiler
- microplane or grater
- 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 830kcal, Fat 45g, Carbs 70g, Protein 42g



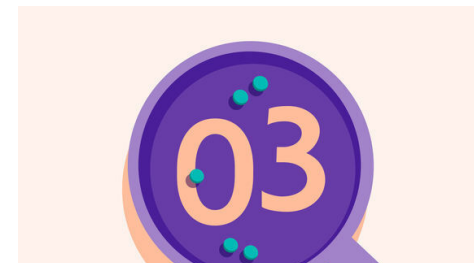
### 1. Prep ingredients

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



### 2. Cook potatoes

Transfer **potatoes** to a large saucepan with enough **salted water** to cover by 1 inch. 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

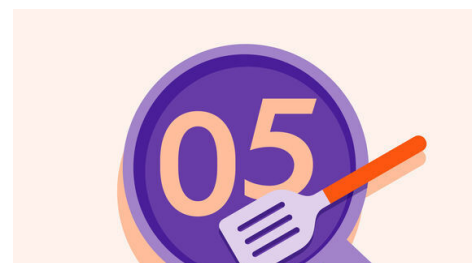
Meanwhile, lightly coat **corn** in **oil**; season all over with **salt** and **pepper**. Pat **ribs** dry, then brush all over with a layer of **barbecue sauce**; sprinkle all over with **Tex-Mex spice**.

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

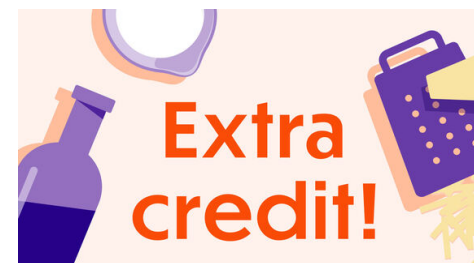
Grill **ribs**, flipping and rotating as needed, until sauce is caramelized and charred in spots, 7–10 minutes. Brush with another layer of **barbecue sauce** and continue cooking until caramelized and charred in spots, another 7–10 minutes. Transfer ribs to a cutting board and brush with **remaining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



### 5. Make potato salad; serve

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

Cut **ribs** and serve with **Mexican street corn potato salad**. Enjoy!



### 6. Broiler instructions

Alternatively, preheat oven to broil with a rack 6 inches away from heat source. 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.