



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 ^{1,3}
- ¼ oz Dijon mustard
- 2 potato buns ^{2,3,4}
- ¾ oz dill pickles

What you need

- kosher salt & ground pepper
- sugar
- apple cider vinegar (or white wine vinegar)
- unsalted butter ³

Tools

- rimmed baking sheet
- parchment paper
- medium skillet

Allergens

Egg (1), Wheat (2), Milk (3), Sesame (4). 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.



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!



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.



6. Rate your plate!

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