

The image features a red and white striped background, reminiscent of a classic t-shirt. In the center, there is a white label with a black border and a small notch at the top and bottom, containing the word "FRIDAYS" in a bold, black, sans-serif font.

FRIDAYS

Double Denim. Double Benefits.

The lining of your meal kit is made from 100% recycled denim. Specifically designed to protect your food and to protect the environment. And who doesn't look good in double denim?!

Fridays®

Classic Ribs

Ingredients for 2:

(Doubled for 4!)

2 x Full Rack Ribs	100ml BBQ Sauce or Fridays
4g Cajun Seasoning	Legendary Glaze
400g Fries	1 x Whole Corn
2g Fries Seasoning	40g Spicy Lime Butter

Prep time: 5 Minutes

Total cook time: 20 Minutes

Storage: Keep refrigerated below 5°C. Consume by date shown. Not suitable for freezing.



Allergens:
Contains: Barley,
Wheat, Milk,
Mustard, Celery,
Soya, Sulphites

Method:

Ribs & Fries

1. Turn on oven 220°C/200°C Fan or gas mark 7. Wait until oven is hot before placing food inside.
2. Remove fries from packaging and add to baking tray in a single layer. Cook for 20 minutes, turn fries after 10 minutes to ensure an even cook.
3. Remove ribs from packaging, separate the ribs and discard protective sheet in-between.
4. Evenly season both sides of ribs with Cajun seasoning and place bone side down onto an oven proof tray. Line tray with greaseproof paper to make the washing up easier!
5. Add ribs to oven after fries have been cooking for 6 minutes and cook for 12 minutes.
6. Remove ribs from oven and brush with 30ml of Legendary Glaze/BBQ sauce to top of ribs.
7. Return to oven for 2 minute, sauce will bubble and stick to ribs.

Corn

1. Place corn on the cob on chopping board and carefully cut into 2 equal pieces.
2. Bring pan of water to boil (add a pinch of salt if required).
3. After fries have been cooking for 15 minutes add corn on the cob to boiling water, cook for 4 minutes.
4. Add spicy lime butter to a separate pan and melt over a low heat.
5. Drain off corn on the cob, return to pan and pour over melted spicy lime butter.

To Serve

1. Add Fries Seasoning to the fries and place the fries onto plates with the corn on the cob.
2. Add coated ribs with extra glaze/sauce for dipping on the side.

