

CHEF'nBOX STEP BY STEP

BBQ Pork Ribs

Slow-cooked, bone-in pork ribs in a rich BBQ-style marinade, delivering tender meat with plenty of flavour. Ready to finish and serve, making them an ideal addition to grills, platters and sharing menus.

1

Prepare your ingredients. Defrost the pork ribs first. Roast the ribs in an oven at 190°C with 80% fan speed for 12 mins.



2

At the 8 min. mark brush on a layer of the sauce of your choice and put back in. Repeat at 10 min., and the final brush with any remaining sauce after cooking.



3

Fry your fries at 175°C for 3 mins. Toss with Salt.



4

Plate & Serve with the fries.

