



MEMPHIS PORK RIBS

HEATING INSTRUCTIONS: 2+ Servings

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 400°F (375°F convection). Set racks to 2 middle locations.
2. Place mac + cheese, with lid off, on top rack.
3. Bake for 15 minutes. Meanwhile, remove ribs from bag. Pat dry with a paper towel. Place ribs on a lined baking tray.
4. After 15 minutes have elapsed, place ribs on bottom rack of oven.
5. Bake for 12 minutes.
6. Baste ribs with half the sauce.
7. Bake 7 more minutes, then baste one more time.
8. Bake 7 more minutes.
9. Remove ribs and mac + cheese from oven, cut between the bones and serve.

HEATING INSTRUCTIONS: 4+ Servings

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 400°F (375°F convection). Set racks to 2 middle locations.
2. Place mac + cheese, with lid off, on top rack.
3. Bake for 15 minutes. Meanwhile, remove ribs from bag. Pat dry with a paper towel. Place ribs on a lined baking tray.
4. After 15 minutes have elapsed, place ribs on bottom rack of oven.
5. Bake for 12 minutes.
6. Baste ribs with half the sauce.
7. Bake 7 more minutes, then baste one more time.
8. Bake 7 more minutes.
9. Remove ribs and mac + cheese from oven, cut between the bones and serve.

BON APPETIT!

***For food safety, all hot items should be heated to a minimum of 165°F**

**** Consume or freeze dishes on or before expiry date**