



BBQ RIBS LOADED SMASHED POTATOES

HEATING INSTRUCTIONS:

If frozen, defrost in the refrigerator overnight.

1. Preheat oven to 400° F (380° F convection).
2. Remove ribs from bag and pat dry with paper towel. Place on a lined baking sheet.
3. Place smashed potatoes, uncovered, on middle rack of oven, and place ribs on upper rack of oven.
4. Bake for 15 minutes.
5. Then, baste ribs with sauce, and bake another 10 minutes.
5. Baste ribs again, and bake another 15 minutes.
6. Remove all items from oven, cut ribs between the bones.

BON APPETIT!

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