



TERIYAKI RIBS

HEATING INSTRUCTIONS:

If frozen, defrost in 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 ribs on middle 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. Meanwhile, heat kimchi fried rice in the microwave.
6. Remove ribs from oven, cut ribs between the bones.
7. Enjoy with broccoli slaw.

BON APPETIT!

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