



READY TO COOK
BY HARRIS FARM

BBQ PORK RIBS WITH ROASTED SWEET POTATOES & CORN SALAD



PREP
10 min



COOK
35 min



SERVES
4

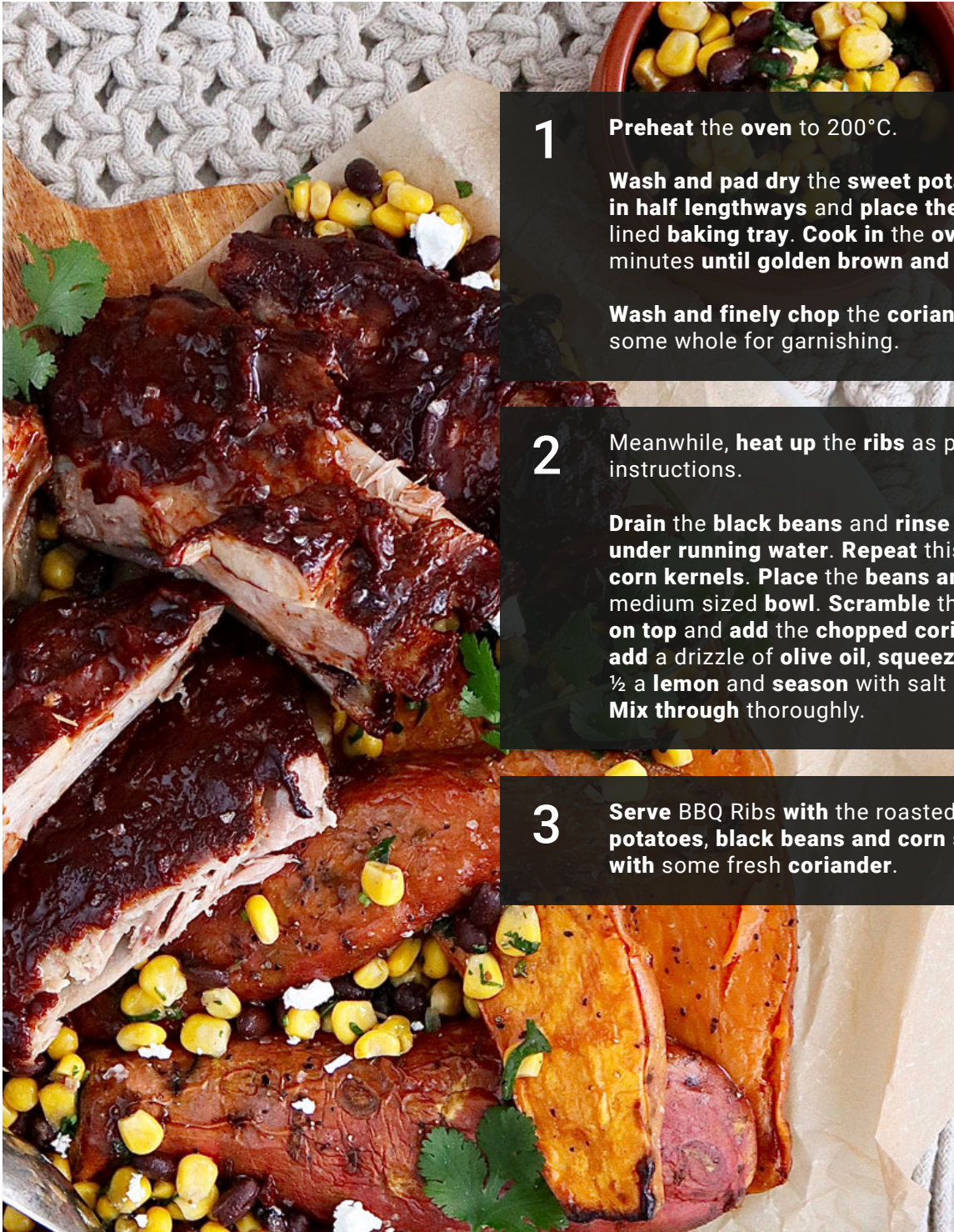
INGREDIENTS:

- > 1Kg Sweet Potatoes
- > 1.3Kg Smoky Tomato Pork Ribs
- > 350g Corn Kernels
- > 400g Black Beans
- > 100g Danish Feta
- > ½ Bunch Coriander
- > 1 Lemon

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper

METHOD - GET COOKING!



1

Preheat the oven to 200°C.

Wash and pat dry the sweet potatoes. **Cut in half lengthways** and **place them on** a lined **baking tray**. **Cook in the oven** for 35-45 minutes **until golden brown and soft**.

Wash and finely chop the coriander, reserving some whole for garnishing.

2

Meanwhile, **heat up** the ribs as per packet instructions.

Drain the black beans and **rinse** using a sieve **under running water**. **Repeat this with the corn kernels**. **Place the beans and corn** into a medium sized **bowl**. **Scramble the feta cheese on top** and **add the chopped coriander**. Then **add** a drizzle of **olive oil**, **squeeze the juice of** ½ a **lemon** and **season** with salt and pepper. **Mix through** thoroughly.

3

Serve BBQ Ribs with the roasted **sweet potatoes, black beans and corn salsa**. **Garnish with** some fresh **coriander**.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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