

TIGGIS

Slow cooked pork ribs in a BBQ sauce

Cook time: 15 mins Serves: 1

Box includes: 5 x Ribs, 1 x tub of sauce.

You need: 1 x saucepan, baking tray

Method:

1. Pre – heat the oven to 170c/fan 160c
2. Place the Ribs on a baking tray and place on the middle shelf of the oven for 15 mins
3. Heat your saucepan on a medium heat, add the sauce mix & bring to a simmer
4. Make the ribs are hot when they come out the oven, place them in the sauce and stir them in the sauce for 1 min to start to absorb some of the sauce.
5. Plate and enjoy...

Allergens ~ celery, sulphur dioxide

(prepared in a kitchen that handles all allergens)

Ingredients:

Ribs: Pork Ribs, bay leaf, white wine, onion, veg stock, fennel seeds, salt, chilli seeds

Sauce: It's a secret !

Keep refrigerated until use. Use within 2 days of delivery. Do not freeze.