

Korean BBQ Pork Ribs



Serves: 2

Profitability:

Author: Rachel Neale at AAK

Ingredients:

1 portion of pre-cooked pork ribs

6 tbsp Lion Korean BBQ Sauce

1 tsp red chilli, chopped

1 tsp coriander, chopped

Steps:

Remove the pork ribs from the packet and cook according to the instructions

10 minutes before the end of the cooking program, remove from the oven and cover with the BBQ sauce

Return to the oven and allow to cook for the final 10 minutes to warm through the sauce and create a sticky glaze

At the end of cooking, remove from the oven and transfer to serve

Dress the ribs with red chilli and coriander