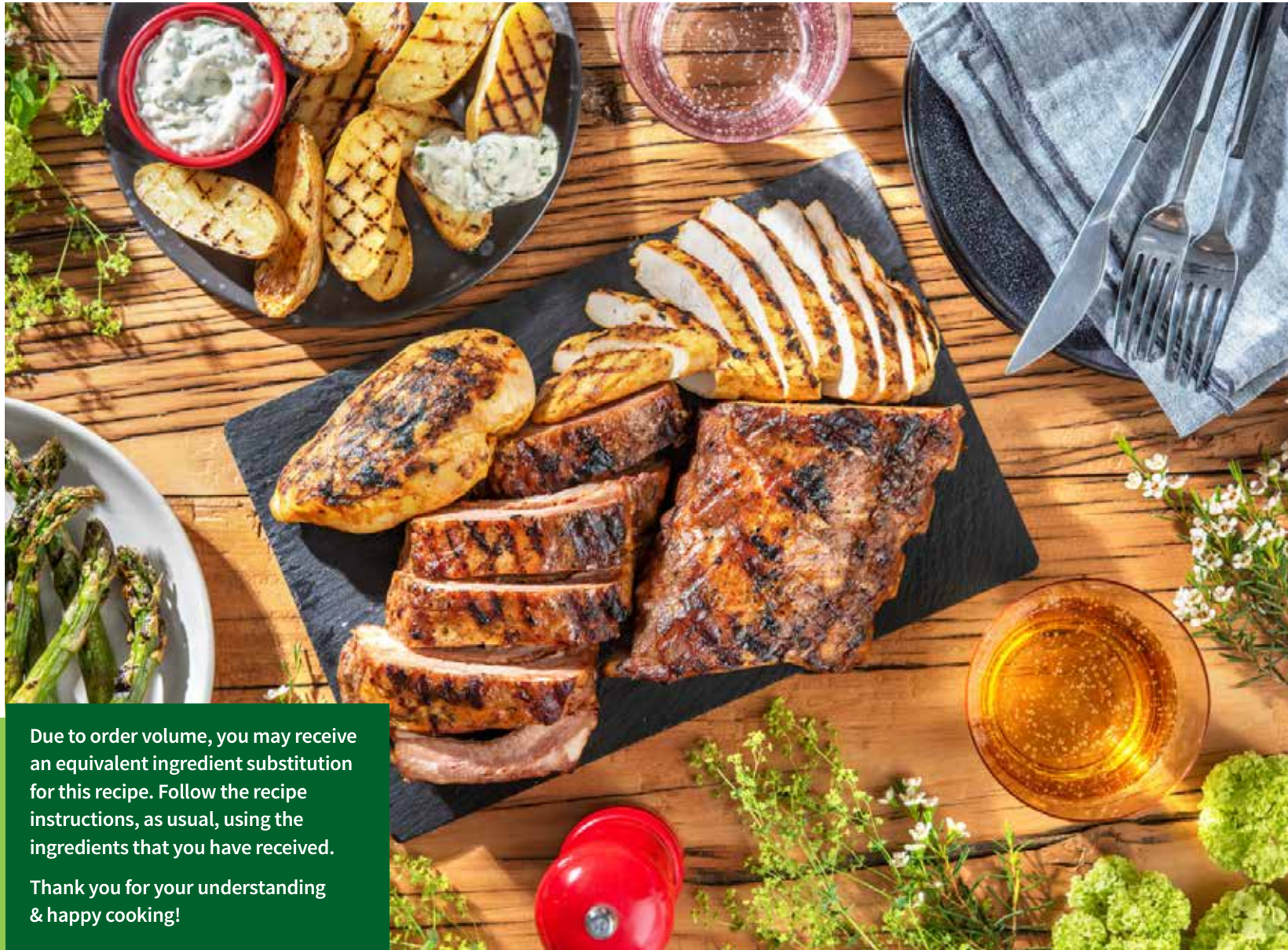




Grilled Applewood Smoked Chicken and Ribs with Grilled Asparagus and Sour Cream and Chive Potatoes

SPECIAL Father's Day • 35 Minutes



Pork Ribs



Chicken Breasts



Applewood
Smoke Spice



Garlic Salt



Yellow Potato



Sour Cream



Asparagus



Chives

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

HELLO ASPARAGUS

It's asparagus season in Canada and we couldn't be happier!

START HERE

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 400°F over medium heat.

Bust Out

Measuring Spoons, Paper Towels, Medium Bowl, Silicone Brush, 2 Small Bowls

Ingredients

	2 Person	4 Person
Pork Ribs	728 g	1456 g
Chicken Breasts	2	4
Applewood Smoke Spice	1 tbsp	2 tbsp
Garlic Salt	1 ½ tsp	1 ½ tsp
Yellow Potato	300 g	600 g
Sour Cream	6 tbsp	12 tbsp
Asparagus	227 g	454 g
Chives	7 g	14 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

*** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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1. PREP VEGGIES

Thinly chop the **chives**. Trim and discard the bottom 1-inch from **asparagus**. Toss with **½ tbsp oil** (dbl for 4 ppl). Season with **¼ tsp garlic salt** (dbl for 4 ppl) and pepper. Halve the **potatoes**. Toss the **potatoes** with **½ tbsp oil** (dbl for 4 ppl) in a medium bowl. Season with **¼ tsp garlic salt** (dbl for 4 ppl) and **pepper**. Set both aside.



4. GRILL CHICKEN AND ASPARAGUS

Add the **chicken** to the grill and close lid. Grill the **chicken**, flipping and brushing with the remaining **Applewood Smoke BBQ sauce** halfway through grilling, until cooked through, 6-8 min per side.*** Once the chicken has been flipped, place the **asparagus** on the grill and cook until tender-crisp, 5-7 min.



2. PREP MEAT

Mix together the **BBQ sauce** from **ribs** and the **Applewood Smoke Spice** in a small bowl. Set aside. Cut **ribs** in half then season with **salt** and **pepper**. Pat the **chicken** dry with paper towels. Season with **salt** and **pepper**.



5. MAKE CHIVE SOUR CREAM

Stir together the **chives** and **sour cream** in another small bowl. Season with **salt** and **pepper**. Set aside.



3. COOK POTATOES AND RIBS

Arrange the **potatoes** on one side of grill. Close lid and grill, flipping once, until tender, 22-24 min. Add **ribs** to the other side of grill. Brush the **ribs** all over with **half the reserved Applewood Smoke BBQ sauce** in the small bowl. Close lid and cook, flipping and brushing with some more of the **sauce** halfway through grilling, until warmed through 15-18 min.**



6. FINISH AND SERVE

Divide the **chicken**, **ribs** and **potatoes** between plates. Serve the **asparagus** on the side. Dollop the **chive-sour cream** over the **potatoes**.

Dinner Solved!