



Grilled BBQ-Spiced Ribs

with Grilled Asparagus and Chive-Sour Cream Potatoes

Father's Day 35 Minutes



BBQ Pork Ribs,
fully cooked



BBQ Seasoning



Garlic Salt



Yellow Potato



Sour Cream



Asparagus



Chives

HELLO BBQ SEASONING

This spice is the perfect blend of sweet, savoury and smoky!

Start here

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

Bust out

2 Baking sheets, medium bowl, measuring spoons, silicone brush, 2 small bowls

Ingredients

	2 Person	4 Person
BBQ Pork Ribs, fully cooked	728 g	1456 g
BBQ Seasoning	1 tbsp	2 tbsp
Garlic Salt	½ tsp	1 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.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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



Prep veggies

Thinly slice **chives**. Trim and discard bottom 1-inch from **asparagus**. Add **asparagus**, **½ tbsp oil** and **¼ tsp garlic salt** (dbl both for 4 ppl) to an unlined baking sheet. Season with **pepper**, then toss to coat. Set aside. Halve **potatoes**. Add **potatoes** and **½ tbsp oil** (dbl for 4 ppl) to a medium bowl. Season with **¼ tsp garlic salt** (dbl for 4 ppl) and **pepper**, then toss to combine.



Grill asparagus

Place **asparagus** on the grill. Close lid and grill, flipping once, until tender-crisp, 5-7 min.



Prep ribs

Remove **ribs** from packaging, reserving **BBQ sauce** in a small bowl. Add **BBQ Seasoning** to **reserved BBQ sauce**, then stir to combine. Cut **ribs** in half, then season with **salt** and **pepper**.



Make chive sour cream

Meanwhile, add **chives** and **sour cream** to another small bowl. Season with **salt** and **pepper**, then stir to combine.



Grill potatoes and ribs

Arrange **potatoes** on one side of the grill. Close lid and grill, flipping once, until tender, 22-24 min. Add **ribs** to the other side of the grill. Brush **ribs** all over with **half the BBQ sauce mixture** from the small bowl. Close lid and grill, flipping and brushing with **remaining sauce** halfway through, until warmed through 15-18 min.** When **ribs** are finished, transfer to a baking sheet, then cover to keep warm.



Finish and serve

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

Dinner Solved!

Contact

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