



# Holiday Spiced Pork Ribs

with DIY Choc-Cinnamon Rolls

**SPECIAL** 35 Minutes (Dinner) • 40 Minutes (Dessert)



Pork Ribs



Holiday Spice Blend



Whole Cranberries



Brown Sugar



Green Beans



Sour Cream



Russet Potato



Chives



Walnuts, chopped



Navel Orange



Puff Pastry



Ground Cinnamon



Semi-Sweet  
Chocolate Chips

## HELLO CHOC-CINNAMON ROLLS

*While you're enjoying dinner, your house will be filled with warm scents of cinnamon and chocolate baking. Is there anything better than warm cinnamon rolls?*

# Start Strong

Before starting, preheat the oven to 450°F and wash and dry all produce.

## Bust Out

Baking Sheet, Large Non-Stick Pan, Paper Towels, Peeler, Potato Masher, Small Bowl, Small Pot, Strainer, 8x8-Inch Baking Dish, Aluminum Foil, Large Pot, Measuring Spoons, Measuring Cups

## Ingredients

	2 Person	4 Person
Pork Ribs	728 g	1456 g
Holiday Spice Blend	1 tbsp	2 tbsp
Whole Cranberries	113 g	227 g
Brown Sugar	¼ cup	½ cup
Green Beans	170 g	340 g
Sour Cream	6 tbsp	12 tbsp
Russet Potato	460 g	920 g
Chives	7 g	14 g
Navel Orange	1	2
Puff Pastry	340 g	680 g
Walnuts, chopped	28 g	56 g
Ground Cinnamon	2 tsp	4 tsp
Semi-Sweet Chocolate Chips	¼ cup	½ cup
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

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

Peel, then cut **potatoes** into 1-inch pieces. Combine **potatoes**, **2 tsp salt** and enough **water** to cover (approx. 3-4 inches) in a large pot. (**NOTE:** Use same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, **reduce** heat to medium. Simmer, uncovered, until fork-tender, 12-14 min. Meanwhile, thinly slice the **chives**. Juice the **orange**. Remove **ribs** from packaging and reserve **excess BBQ sauce** left over in package.



## 4. COOK BEANS

Cut stems off **beans**. Heat a large non-stick pan over medium-heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **beans**. Cook, stirring occasionally, until tender, 4-5 min. Season with **salt** and **pepper**. (**NOTE:** While you're waiting for everything to finish cooking, get started on your cinnamon rolls. This way they are baking while you are enjoying dinner!)



## 2. MAKE CRANBERRY SAUCE

Heat a small pot over high heat. When hot, add **1 tbsp oil**, then **cranberries**, **orange juice** and **1 tbsp brown sugar** (dbl for 4 ppl). Once **mixture** is bubbling, cook, stirring occasionally, until thickened, 5-6 min. Remove from heat. Stir in **reserved BBQ sauce**. Set aside.



## 5. FINISH AND SERVE

When **potatoes** are fork-tender, drain and return to the same pot, off heat. Using a masher, mash in **sour cream** and **chives** until smooth (dbl for 4 ppl). Season with **pepper**. Divide the **mash**, **ribs** and **beans** between plates. Serve with **cranberry BBQ sauce** for dipping.

## Dinner Solved!



## 3. COOK RIBS

Pat the **ribs** dry with paper towels, then sprinkle over **Holiday Spice Blend**. Add **ribs** to a foil-lined baking sheet. Roast **ribs** in **middle** of oven, until heated through, 10-12 min.\*\*



## 6. MAKE CINNAMON ROLLS

Before starting, preheat the oven to **400°F**. Finely chop **walnuts**. Add **cinnamon**, **walnuts**, **chocolate chips** and **remaining brown sugar** to a small bowl. Stir to combine. Unroll the **puff pastry** (**NOTE:** 2 pastry for 4 ppl), then sprinkle over the **sugar mixture**, leaving ½-inch border on each long end. Starting at the long end, roll up the **puff pastry** to form a log. Cut into **8 even pieces** (**NOTE:** 16 pieces for 4 ppl). Transfer each, cut-side up, to a lightly buttered 8x8-inch baking dish (**NOTE:** Use 9x13-inch for 4 ppl). Bake in **middle** of oven, until **pastry** is puffed and golden-brown, 28-30 min.