



# Saucy Honey-Garlic Ribs

with Broccoli and Jasmine Rice

Special

30 Minutes



Pork Ribs, fully cooked



Honey



Jasmine Rice



Broccoli, florets



Garlic, cloves



Green Onion



Soy Sauce



Chicken Broth Concentrate



Cornstarch



Green Peas



Crispy Shallots

HELLO DIY HONEY-GARLIC SAUCE

No need for store-bought when homemade is so easy!

## Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

## Bust out

Baking sheet, medium bowl, measuring spoons, medium pot, small bowl, measuring cups, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Pork Ribs, fully cooked	728 g	1456 g
Honey	1 tbsp	2 tbsp
Jasmine Rice	¾ cup	1 ½ cups
Broccoli, florets	227 g	454 g
Garlic, cloves	2	4
Green Onion	2	4
Soy Sauce	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
Cornstarch	1 tbsp	2 tbsp
Green Peas	56 g	113 g
Crispy Shallots	28 g	56 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.*

## Contact

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## Prep

- Thinly slice **green onions**.
- Cut **broccoli** into bite-sized pieces.
- Peel, then mince or grate **garlic**.
- Stir together **honey**, **1 tsp soy sauce** (dbl for 4 ppl) and **half the garlic** in a small bowl. Season with **pepper**, to taste, then set aside.
- Whisk together **cornstarch**, **remaining soy sauce**, **broth concentrate** and **¾ cup water** (dbl for 4 ppl) in a medium bowl. Set aside.



## Cook broccoli

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **broccoli**. Cook stirring occasionally, until tender-crisp, 5-6 min.
- Remove the pan from heat.
- Add **soy-cornstarch mixture**. Stir until slightly thickened, 30 sec-1 min. Season with **pepper**, to taste.



## Cook rice

- Heat a medium pot over medium heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **remaining garlic** and **rice**. Cook, stirring constantly, until fragrant, 1 min.
- Add **1 ¼ cups water**, **½ tsp salt** (dbl both for 4 ppl) and **peas** and bring to a boil over high.
- Once boiling, reduce the heat to medium-low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.



## Finish and serve

- Fluff **rice** with a fork, then stir in **green onions**.
- Cut **rack of ribs** in half.
- Divide **rice**, **broccoli** and **honey-garlic ribs** between plates.
- Drizzle **any remaining sauce** from the baking sheet over **ribs**.
- Sprinkle **crispy shallots** over **broccoli**.



## Broil ribs

- Remove **ribs** from packaging, discarding any liquid.
- Arrange **ribs** on an unlined baking sheet.
- Spoon **honey-garlic sauce** over **ribs**.
- Broil **ribs** in the **middle** of the oven until heated through, 10-12 min.\*\*

## Dinner Solved!