



# Sweet and Sour Ribs

with Seasoned Rice and Spicy Bok Choy

**SPECIAL** 35 Minutes



Pork Ribs



Jasmine Rice



Hoisin Sauce



Sweet Chili Sauce



Baby Bok Choy



Green Beans



Garlic



Honey



Red Chili



Rice Vinegar



Peanuts, chopped

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 BBQ RIBS**

*Tender fall-off-the-bone ribs have never tasted so good!*



## START HERE

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

### Heat Guide for Step 4:

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp
- Extra-spicy: 2 tsp

### Bust Out

Baking Sheet, Large Non-Stick Pan, Medium Pot, Aluminum Foil, Small Bowl, Measuring Cups & Spoons, Paper Towels

### Ingredients

	2 Person	4 Person
Pork Ribs	728 g	1456 g
Jasmine Rice	¾ cup	1 ½ cup
Hoisin Sauce	2 tbsp	4 tbsp
Sweet Chili Sauce	2 tbsp	4 tbsp
Baby Bok Choy	113 g	227 g
Green Beans	170 g	340 g
Garlic	6 g	12 g
Honey	2 tsp	4 tsp
Red Chili 🌶️	1	2
Rice Vinegar	1 tbsp	2 tbsp
Peanuts, chopped	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 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.*

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### 1. PREP

Trim **green beans**, then cut in half. Peel, then mince the **garlic**. Thinly slice the **chili** (**NOTE:** Remove the seeds for less heat.)



### 4. COOK VEGGIES

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **green beans**. Cook, stirring occasionally, until **beans** are tender-crisp, 5-6 min. Add the **bok choy, garlic, honey** and **¼ tsp chili**. (**NOTE:** Reference Heat Guide.) Cook, stirring together, until tender-crisp, 2-3 min. Season with **salt** and **pepper**.



### 2. COOK RICE

Bring **1 ¼ cups water** (dbl for 4 ppl) to a boil in a covered medium pot. When boiling, add **rice** to the pot. Reduce heat to low. Cook, covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



### 5. GLAZE RIBS

Add **hoisin** and **sweet chili** to a small bowl. Stir combine. When the **ribs** have finished cooking, spoon over **glaze**. Return the **ribs** to the oven for 2-3 min until **glaze** is sticky.



### 3. COOK RIBS

Pat the **ribs** dry with paper towels. Add the **ribs** to a foil-lined baking sheet. Drizzle over **1 tbsp oil** (dbl for 4 ppl). Broil **ribs** in the **middle** of the oven until heated through, 8-9 min. \*\*



### 6. FINISH AND SERVE

Fluff **rice** with a **fork**. Stir in the **rice vinegar**. Carve the **ribs**. Divide the **rice, veggies** and **ribs** between plates. Sprinkle the **peanuts** over the **veggies**.

## Dinner Solved!