



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,
chopped



Green Beans



Garlic



Honey



Thai Chili Pepper



Rice Vinegar



Peanuts, chopped

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, measuring cups, measuring spoons, microplane/zester, aluminum foil, medium pot, small bowl, large non-stick pan

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, chopped	113 g	227 g
Green Beans	170 g	340 g
Garlic	6 g	12 g
Honey	1 tbsp	2 tbsp
Thai Chili Pepper 🌶️	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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Prep

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



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.



Cook ribs

While the rice cooks, 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. **



Cook veggies

While ribs cook, 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 **green 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**.



Glaze ribs

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



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**. Serve the **remaining glaze** on the side.

Dinner Solved!