

# Sweet and Sour Ribs

with Seasoned Rice and Spicy Sugar Snap Peas

Special

Spicy

35 Minutes



BBQ Pork Ribs, fully cooked



Jasmine Rice



Hoisin Sauce



Sweet Chili Sauce



Sugar Snap Peas



Edamame



Garlic, cloves



Honey



Red Chili Pepper



Rice Vinegar



Peanuts, chopped



Green Onion

## HELLO HOISIN SAUCE

*A sweet and savoury sauce that adds an extra boost of flavour!*

## Start here

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

### Heat Guide for Step 4 (dbl for 4 ppl):

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

## Bust out

Baking sheet, measuring spoons, aluminum foil, medium pot, small bowl, measuring cups, large non-stick pan, silicone brush

## Ingredients

	2 Person	4 Person
Pork Ribs, fully cooked	728 g	1456 g
Jasmine Rice	¾ cup	1 ½ cups
Hoisin Sauce	¼ cup	½ cup
Sweet Chili Sauce 🍷	2 tbsp	4 tbsp
Sugar Snap Peas	113 g	227 g
Edamame	113 g	226 g
Garlic, cloves	2	4
Honey	1 tbsp	2 tbsp
Red Chili Pepper 🍷	1	2
Rice Vinegar	1 tbsp	1 tbsp
Peanuts, chopped	28 g	56 g
Green Onion	2	4
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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## 1 Prep

- Trim **snap peas**.
- Peel, then mince or grate **garlic**.
- Thinly slice **green onions**.
- Thinly slice **chili**, removing seeds for less heat. (TIP: We suggest using gloves when prepping chilis!)



## 4 Cook veggies

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **snap peas**. Cook, stirring occasionally, until **snap peas** are tender-crisp, 3-4 min.
- Add **edamame, garlic, honey** and **¼ tsp chilis**. (NOTE: Reference heat guide.)
- Cook, stirring occasionally, until **veggies** are tender-crisp, 2-3 min. Season with **salt** and **pepper**.



## 2 Cook rice

- Add **1 ¼ cups water** and **⅛ tsp salt** (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil.
- Once boiling, add **rice**, then reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.



## 5 Glaze ribs

- Combine **hoisin sauce** and **sweet chili sauce** in a small bowl.
- When **ribs** are done, brush **half the sweet and sour glaze** over **ribs**.
- Return **ribs** to the oven and broil until **glaze** is sticky, 2-3 min.



## 3 Cook ribs

- Meanwhile, arrange **ribs** on a foil-lined baking sheet.
- Drizzle with **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 **half the green onions** and **vinegar**, to taste.
- Carve **ribs**.
- Divide **rice, veggies** and **ribs** between plates.
- Sprinkle **peanuts** over **veggies** and **remaining green onions** over **ribs**.
- Serve **remaining sweet and sour glaze** on the side for dipping.

Dinner Solved!