



Sweet Chili-Maple Pork Ribs

with Sweet Potatoes and Salad

Special

Spicy

35 Minutes



Pork Ribs, fully cooked



Maple Syrup



Sweet Chili Sauce



Whole Grain Mustard



Arugula and Spinach Mix



Carrot, julienned



Sweet Potato



Salad Topping Mix



Baby Tomatoes



Red Wine Vinegar

HELLO PORK RIBS

Pre-cooked pork ribs make dinner a breeze to prepare and a treat to eat!

Start here

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

Bust out

Baking sheet, measuring spoons, aluminum foil, large bowl, small pot, whisk

Ingredients

	2 Person	4 Person
Pork Ribs, fully cooked	728 g	1456 g
Maple Syrup	2 tbsp	4 tbsp
Sweet Chili Sauce 🍷	4 tbsp	8 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Arugula and Spinach Mix	56 g	113 g
Carrot, julienned	56 g	113 g
Sweet Potato	340 g	680 g
Salad Topping Mix	28 g	56 g
Baby Tomatoes	113 g	227 g
Red Wine Vinegar	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
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.

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Prep

Halve **tomatoes**. Cut **sweet potatoes** into ½-inch rounds.



Broil sweet potatoes

While **ribs** roast, add **sweet potatoes** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat. Broil **sweet potatoes** in the **middle** of the oven, flipping once, until tender and golden-brown, 5-6 min per side.



Marinate veggies

Whisk together **vinegar**, **mustard**, **2 tbsp oil** and **½ tsp sugar** (dbl both for 4 ppl) in a large bowl. Season with **salt** and **pepper**. Add **tomatoes** and **carrots**. Toss to combine. Set aside.



Make sweet chili-maple glaze

While **sweet potatoes** broil, heat a small pot over medium-low heat. When hot, add **sweet chili sauce** and **maple syrup**. Cook, stirring often, until warmed through, 3-4 min.



Heat ribs

Remove **ribs** from packaging, then place on a foil-lined baking sheet. Broil **ribs** in the **bottom** of the oven until heated through, 14-15 min.**



Finish and serve

Add **arugula and spinach mix** and **salad topping mix** to the bowl with **marinated tomatoes and carrots**. Toss to combine. Divide **ribs**, **sweet potatoes** and **salad** between plates. Serve with **sweet chili-maple glaze** on the side for dipping.

Dinner Solved!