

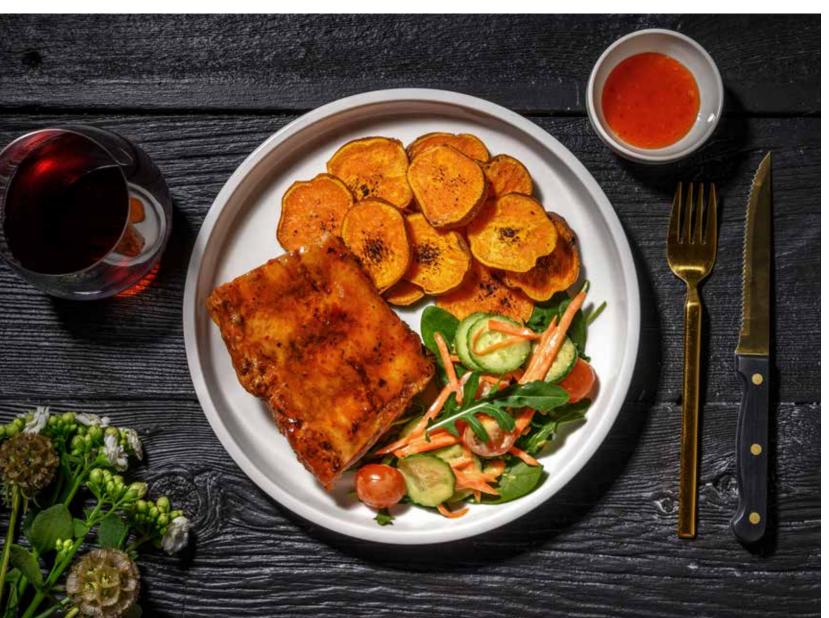
Sweet Chili-Maple Pork Ribs

with Sweet Potatoes and Salad

Special

Spicy

35 Minutes















Sweet Chili Sauce

Whole Grain Mustard





Arugula and Spinach

Carrot, julienned





Sweet Potato

Salad Topping Mix





Baby Tomatoes

Red Wine Vinegar





Mini Cucumber

Garlic Salt

HELLO PORK RIBS

Start here

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

Bust out

2 Baking sheets, measuring spoons, aluminum foil, large bowl, small pot, whisk

Inaredients

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	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
Mini Cucumber	66 g	132 g
Garlic Salt	1 tsp	2 tsp
Sugar*	½ tsp	1 tsp
Oil*		
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Salt and Pepper*

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.



Prep

Halve tomatoes. Cut cucumber into 1/4-inch slices. Cut **sweet potatoes** into ½-inch rounds.



Marinate veggies

Whisk together vinegar, mustard, 2 tbsp oil and 1/2 tsp sugar (dbl both for 4 ppl) in a large bowl. Season with salt and pepper. Add tomatoes, cucumber and carrots. Toss to combine. Set aside.



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.**



Broil sweet potatoes

While ribs broil, add sweet potatoes and 1 tbsp oil (dbl for 4 ppl) to an unlined baking sheet. Season with garlic 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.



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.



Finish and serve

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

Dinner Solved!

Contact

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(1) @ HelloFreshCA

^{*} Pantry items

^{**} Cook to a minimum internal temperature of 71°C/160°F.