



Sweet Chili-Maple Pork Ribs

with Sweet Potatoes and Salad

Special

Spicy

35 Minutes



Pork Ribs, fully cooked



Maple Syrup



Sweet Chili Sauce



Ranch Dressing



Arugula and Spinach Mix



Carrot, julienned



Sweet Potato



Salad Topping Mix



Baby Tomatoes



Mini Cucumber



Garlic Salt

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, aluminum foil, large bowl, small pot, measuring spoons

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
Ranch Dressing	2 tbsp	4 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
Mini Cucumber	66 g	132 g
Garlic Salt	1 tsp	2 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.

Contact

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Prep

- Halve **tomatoes**.
- Cut **cucumber** into ¼-inch rounds.
- Cut **sweet potatoes** into ½-inch rounds.



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

- Meanwhile, 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

- Meanwhile, 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**, **carrots**, **cucumbers**, **tomatoes**, **salad topping mix** and **ranch dressing** to a large bowl. Season with **salt** and **pepper**, then toss to combine.
- Divide **ribs**, **sweet potatoes** and **salad** between plates.
- Serve **sweet chili-maple glaze** on the side for dipping.

Dinner Solved!