



Maple Pork Ribs with Scalloped Potatoes

Quick Spring Salad

SPECIAL 35 Minutes



Pork Ribs



Maple Syrup



Sweet Chili Sauce



Russet Potato



Sour Cream



Cream Cheese



Cheddar Cheese, shredded



Whole Grain Mustard



Spring Mix



Cherry Tomatoes



Red Wine Vinegar

HELLO RIBS

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

Start Strong

Before starting, preheat your oven to 450°F and wash and dry all produce.

Bust Out

Whisk, Measuring Cups, Strainer, Medium Bowl, 8x8-Inch Baking Dish, Measuring Spoons, Small Pot, Large Pot, Baking Sheet, Large Bowl, Aluminum Foil

Ingredients

| | 2 Person | 4 Person |
|--------------------------|----------|----------|
| Pork Ribs | 728 g | 1456 g |
| Maple Syrup | 2 tbsp | 4 tbsp |
| Sweet Chili Sauce 🍷 | ¼ cup | ½ cup |
| Russet Potato | 460 g | 920 g |
| Sour Cream | 6 tbsp | 12 tbsp |
| Cream Cheese | 2 tbsp | 4 tbsp |
| Cheddar Cheese, shredded | ½ cup | 1 cup |
| Whole Grain Mustard | 2 tbsp | 4 tbsp |
| Spring Mix | 56 g | 113 g |
| Cherry Tomatoes | 113 g | 227 g |
| Red Wine Vinegar | 1 tbsp | 2 tbsp |
| Sugar* | 1 tsp | 2 tsp |
| Milk* | ½ cup | 1 cup |
| 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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1. START POTATOES

Slice **potatoes** into ¼-inch rounds. Combine **potatoes**, **1 tsp salt** and enough **water** to cover (approx. 1 inch) in a large pot. (**NOTE:** Use same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until fork-tender, 6-8 min. Drain **potatoes** and set aside.



4. GLAZE RIBS

While **ribs** cook, heat a small pot over medium-high heat. When hot, add **reserved BBQ sauce liquid**, **sweet chili sauce** and **maple syrup**. Cook, stirring often, until warmed through, 4-5 min.** When **ribs** are done, spoon over **half the maple BBQ sauce**. Return **ribs** to the oven. Continue roasting, until **maple-sauce** is sticky, 2-3 min.



2. BAKE SCALLOPED POTATOES

Whisk together **cream cheese**, **sour cream**, **mustard**, **½ cup milk**, **¼ tsp salt** and **¼ tsp pepper** (dbl all for 4 ppl) in a medium bowl. Add **half the potatoes** in a 8x8-inch baking dish. (**NOTE:** Use a 9x13-inch dish for 4 ppl.) Pour **half the milk mixture** over **potatoes**. Repeat the process to create two layers. Sprinkle **cheese** on top. Bake in **top** of oven, until **cheese** is golden-brown, 10-12 min (14-15 min for 4 ppl).



5. MARINATE TOMATOES

While **ribs** finish cooking, halve **tomatoes**. Whisk together **vinegar**, **2 tbsp oil** and **1 tsp sugar** (dbl both for 4 ppl) in a large bowl. Season with **salt** and **pepper**. Add **tomatoes**. Toss to coat. Set aside.



3. COOK RIBS

While **scalloped potatoes** bake, remove **ribs** from packaging and reserve the **BBQ sauce liquid**. Transfer the **ribs** to a foil-lined baking sheet. Bake in **middle** of oven, until warmed through, 8-9 min.**



6. FINISH AND SERVE

Add **spring mix** to the bowl with **marinated tomatoes**. Toss together. Divide **ribs**, **scalloped potatoes** and **salad** between plates. Serve **remaining maple BBQ sauce** on the side, for dipping.

Dinner Solved!