



# Saucy Honey Garlic Rib

with Broccoli and Jasmine Rice

**SPECIAL** 30 Minutes



Pork Ribs



Honey



Jasmine Rice



Broccoli, florets



Garlic



Green Onions



Soy Sauce



Chicken Broth Concentrate



Cornstarch



Green Peas



Crispy Shallots

**HELLO DIY HONEY GARLIC SAUCE**

*No need for store-bought when homemade is so easy!*

# Start Strong

Before starting, preheat your broiler to high and wash and dry all produce.

## Bust Out

Baking Sheet, Garlic Press, Large Non-Stick Pan, Medium Pot, Silicone Brush, Aluminum Foil, Small Bowl, Measuring Cups, Measuring Spoons, Whisk, Paper Towels

## Ingredients

	2 Person	4 Person
Pork Ribs	728 g	1456 g
Honey	4 tsp	8 tsp
Jasmine Rice	¾ cup	1 ½ cup
Broccoli, florets	227 g	454 g
Garlic	6 g	12 g
Green Onions	2	4
Soy Sauce	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
Cornstarch	1 tbsp	2 tbsp
Green Peas	56 g	113 g
Crispy Shallots	28 g	56 g
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.*

## Contact

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## 1. PREP

Thinly slice the **green onions**. Cut the **broccoli** into bite-sized pieces. Peel, then mince or grate the **garlic**. Stir together the **honey**, **1 tsp soy** (dbl for 4 ppl) and **half the garlic** in a small bowl. Season with **pepper**. Set aside. Whisk together the **cornstarch**, **remaining soy**, **broth concentrate** and **½ cup water** (dbl for 4 ppl) in a medium bowl. Set aside.



## 4. COOK BROCCOLI

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **broccoli** to the pan. Cook stirring occasionally, until tender-crisp, 5-6 min. Remove from heat. Add the **soy-cornstarch mixture**. Stir, until slightly thickened, 1-2 min. Season with **pepper**.



## 2. COOK RICE

Heat a medium pot over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then the **remaining garlic** and **rice**. Cook until fragrant 1 min. Add **1 ¼ cups water** (dbl for 4 ppl) to the pot. Cover and bring to a boil over high heat. Once boiling, reduce the heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



## 5. FINISH AND SERVE

Fluff the **rice** with a fork, then season with **salt**. Stir in the **peas** and **green onions**. Divide the **rice** and **honey-garlic ribs** between plates. Drizzle over any **remaining sauce** over the **ribs**. Divide the **broccoli** between plates and sprinkle over the **crispy shallots**.



## 3. BAKE RIBS

Remove **ribs** from packaging. Pat dry with paper towels. Arrange the **ribs** on a foil-lined baking sheet. Brush **honey-garlic sauce** from the small bowl all over **ribs**. Broil in **middle** of oven for 10-12 mins.\*\*

# Dinner Solved!