



Sweet and Sour Ribs

with Seasoned Rice and Spicy Bok Choy

Special

Spicy

35 Minutes



BBQ Pork Ribs, fully cooked



Jasmine Rice



Hoisin Sauce



Sweet Chili Sauce



Baby Bok Choy, chopped



Sugar Snap Peas



Garlic



Honey



Red Chili Pepper



Rice Vinegar



Peanuts, chopped



Green Onions

HELLO BBQ RIBS

Tender, fall-off-the-bone ribs have never tasted so good!

Start here

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

Heat Guide for Step 4:

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp
- Extra-spicy: 2 tsp

Bust out

Baking sheet, measuring spoons, aluminum foil, medium pot, small bowl, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
BBQ Pork Ribs, fully cooked	728 g	1456 g
Jasmine Rice	¾ cup	1½ cups
Hoisin Sauce	¼ cup	½ cup
Sweet Chili Sauce 🍷	2 tbsp	4 tbsp
Baby Bok Choy, chopped	113 g	227 g
Sugar Snap Peas	113 g	227 g
Garlic	6 g	12 g
Honey	1 tbsp	2 tbsp
Red Chili Pepper 🌶️	1	2
Rice Vinegar	1 tbsp	2 tbsp
Peanuts, chopped	28 g	56 g
Green Onions	2	2
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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1 Prep

Trim **snap peas**. Peel, then mince or grate **garlic**. Thinly slice **green onions**. Thinly slice **chili**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping chili!)



2 Cook rice

Bring **1 ¼ cups water** and **⅛ tsp salt** (dbl both for 4 ppl) to a boil in a covered medium pot. Once boiling, add **rice**, then reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. Remove the pot from heat. Set aside, still covered.



3 Cook ribs

Add **ribs** to a foil-lined baking sheet. Drizzle over **1 tbsp oil** (dbl for 4 ppl). Broil **ribs** in the **middle** of the oven until heated through, 8-9 min.**



4 Cook veggies

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **snap peas**. Cook, stirring occasionally, until **snap peas** are tender-crisp, 5-6 min. Add **bok choy, garlic, honey** and **¼ tsp chili**. (**NOTE:** Reference heat guide.) Cook, stirring together, until **bok choy** is tender-crisp, 2-3 min. Season with **salt** and **pepper**.



5 Glaze ribs

Combine **hoisin** and **sweet chili sauce** in a small bowl. When the **ribs** are done, spoon over **half the glaze**. Return **ribs** to the oven until **glaze** is sticky, 2-3 min.



6 Finish and serve

Fluff **rice** with a fork. Stir in **vinegar** and **half the green onions**. Carve **ribs**. Divide **rice, veggies** and **ribs** between plates. Sprinkle **peanuts** over **veggies** and **remaining green onions** over **ribs**. Serve **remaining sweet and sour glaze** on the side for dipping.

Dinner Solved!