



Sweet Chili and Maple Pork Ribs

Quick Spring Salad

Special 35 Minutes



Pork Ribs



Maple Syrup



Sweet Chili Sauce



Whole Grain Mustard



Spring Mix



Cucumber



Sweet Potato



Salad Topping Mix



Cherry Tomatoes



Red Wine Vinegar

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

HELLO RIBS

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

Start here

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

Bust Out

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

Ingredients

	2 Person	4 Person
Pork Ribs	728 g	1456 g
Maple Syrup	2 tbsp	4 tbsp
Sweet Chili Sauce	¼ cup	½ cup
Whole Grain Mustard	1 tbsp	2 tbsp
Spring Mix	56 g	113 g
Cucumber	66 g	132 g
Sweet Potato	340 g	680 g
Salad Topping Mix	28 g	56 g
Cherry Tomatoes	113 g	227 g
Red Wine Vinegar	1 tbsp	2 tbsp
Sugar*	½ tsp	1 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 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 Prep

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



2 Marinate veggies

Whisk together **vinegar**, **mustard**, **2 tbsp oil** and **½ tsp sugar** (dbl both for 4 ppl) in a large bowl. Season with **salt** and **pepper**. Add **tomatoes** and **cucumber**. Toss to coat. Set aside.



3 Heat ribs

Remove **ribs** from packaging and add to a foil-lined baking sheet. Roast **ribs** in the **bottom** of the oven, until heated through, 14-15 min.**



4 Broil sweet potatoes

While the **ribs** roast, toss the **sweet potato rounds** and **1 tbsp oil** (dbl for 4ppl) on another baking sheet. Season with **salt** and **pepper**. Broil **sweet potatoes**, flipping once, in the **middle** of the oven, until cooked through, 5-6 min per side.



5 Make glaze

While **ribs** heat, 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.



6 Finish and serve

Add **spring mix** and **salad topping mix** to the bowl with **marinated tomatoes** and **cucumber**. Toss together. Divide **ribs**, **sweet potatoes** and **salad** between plates. Serve with the **sweet chili and maple glaze** on the side, for dipping.

Dinner Solved!