



Grilled BBQ Ribs

with Grilled Asparagus and Chive-Sour Cream Sweet Potatoes

Grill Special 35 Minutes



- BBQ Pork Ribs, fully cooked
728 g | 1456 g
- BBQ Seasoning
1 tbsp | 2 tbsp
- Garlic Salt
1 tsp | 1 tsp
- Sweet Potato
2 | 4
- Sour Cream
1 | 2
- Asparagus
227 g | 454 g
- Chives
7 g | 14 g

You have been entered for a chance to win **1 OF 25 FREE VIDA BBQS!**

Keep ordering from the summer menu throughout June to get more chances to win. Every order of a summer menu recipe gets you an entry into the contest.

No Purchase Necessary. Mail-in essay permitted as an alternate form of entry. This contest ("Contest") is sponsored and operated by GDE Grocery Delivery E-Services Canada Inc. ("HelloFresh"). Contest open to individuals legally resident in British Columbia, Alberta, Saskatchewan, Manitoba, Ontario, New Brunswick, Prince Edward Island, Nova Scotia, and Newfoundland and Labrador who are the legal age of majority or older in the province of residence at time of entry. Contest closed to residents of Quebec. Contest begins June 3, 2024 at 9:00 a.m. EST and ends on June 30, 2024 at 11:59 p.m. EST. Skill-testing question required. Odds of winning depends on number of eligible entries. No set number of prizes has been allocated to any particular province or region. Limit six entries per person per week. If entering via eligible purchase, only marked summer recipes are eligible. 25 Prizes: each a Vida by PADerno Essence Series 4-burner Propane Gas BBQ Grill (approx. retail value of \$249.99 CAD). Canadian Tire is not a sponsor, co-sponsor, or administrator of the contest. Full contest rules and details are accessible at hellofresh.ca/freshsummer.

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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Ingredient quantities	56 g	113 g
	2 person	4 person

1



Prep veggies

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 400°F over medium heat.

- Thinly slice **chives**.
- Trim and discard bottom 1 inch from **asparagus**.
- Add **asparagus**, $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil** and $\frac{1}{4}$ **tsp** ($\frac{1}{2}$ **tsp**) **garlic salt** to an unlined baking sheet. Season with **pepper**, then toss to coat.
- Set aside.
- Halve **sweet potatoes**. Add **sweet potatoes** and $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil** to a medium bowl. Season with $\frac{1}{4}$ **tsp** ($\frac{1}{2}$ **tsp**) **garlic salt** and **pepper**, then toss to combine.

4



Grill asparagus

- Place **asparagus** on the grill. Close lid and grill, flipping once, until tender-crisp, 5-7 min.

2



Prep ribs

- Remove **ribs** from packaging, reserving **BBQ sauce** in a small bowl.
- Add **BBQ Seasoning** to **reserved BBQ sauce**, then stir to combine.
- Cut **ribs** in half, then season with **salt** and **pepper**.

3



Grill sweet potatoes and ribs

- Arrange **sweet potatoes** on one side of the grill.
- Close lid and grill, flipping once, until tender, 22-26 min.
- Add **ribs** to the other side of the grill. Brush **ribs** all over with **half the BBQ sauce mixture** from the small bowl.
- Close lid and grill, flipping and brushing with **remaining sauce** halfway through, until warmed through, 15-18 min.**
- When **ribs** are finished, transfer to another baking sheet, then cover to keep warm.

5



Make chive sour cream

- Meanwhile, add **chives** and **sour cream** to another small bowl. Season with **salt** and **pepper**, then stir to combine.

6



Finish and serve

- Divide **ribs** and **sweet potatoes** between plates.
- Serve **asparagus** on the side.
- Dollop **chive sour cream** over **potatoes**.

** Cook to a minimum internal temperature of 71°C/160°F.