



# Sweet Chili-Maple Pork Ribs

## with Sweet Potatoes and Salad

Special

Spicy

35 Minutes



Baby Tomatoes

2 | 4



Sweet Bell Pepper

1 | 2



Sweet Potato

2 | 4



Ranch Dressing

2 tbsp | 4 tbsp



Carrot, julienned

56 g | 113 g



BBQ Pork Ribs, fully cooked

728 g | 1456 g



Garlic Salt

1 tsp | 2 tsp



Sweet Chili Sauce

4 tbsp | 8 tbsp



Maple Syrup

2 tbsp | 4 tbsp



Arugula and Spinach Mix

56 g | 113 g



Salad Topping Mix

28 g | 56 g

**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

Pantry items | Oil, pepper, salt

Cooking utensils | Aluminum foil, 2 baking sheets, large bowl, measuring spoons, small pot

Measurements  
within steps

1 tbsp (2 tbsp) oil  
2 person 4 person Ingredient

1



## Prep

- Before starting, preheat the broiler to high.
  - Wash and dry all produce.
- 
- Halve **tomatoes**.
  - Core, then cut **pepper** into ¼-inch slices.
  - Cut **sweet potatoes** into ½-inch rounds.

2



## Marinate veggies

- Add **ranch**, **tomatoes**, **peppers** and **carrots** to a large bowl. Toss to combine. Set aside.

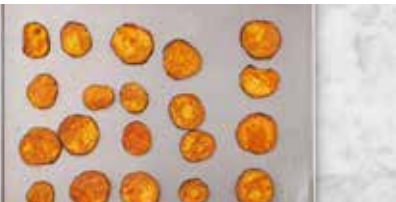
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## Heat ribs

- Remove **ribs** from packaging, then place on a foil-lined baking sheet.
- Broil **ribs** in the **bottom** of the oven until heated through, 14-15 min.\*\*

4



## Broil sweet potatoes

- Meanwhile, add **sweet potatoes** and **1 tbsp** (2 tbsp) **oil** to an unlined baking sheet. Season with **garlic salt** and **pepper**, then toss to coat.
- Broil **sweet potatoes** in the **middle** of the oven, flipping once, until tender and golden-brown, 5-6 min per side.

5



## Make sweet chili-maple glaze

- Meanwhile, combine **sweet chili sauce** and **maple syrup** in a small pot. Cook over medium-low heat until warmed through, 3-4 min.

6



## Finish and serve

- Add **arugula and spinach mix** and **salad topping mix** to the bowl with **marinated veggies**. Season with **salt** and **pepper**, then toss to combine.
- Divide **ribs**, **sweet potatoes** and **salad** between plates.
- Serve **sweet chili-maple glaze** alongside for dipping.

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