



Grilled BBQ Ribs

with Grilled Asparagus and Chive-Sour Cream Sweet Potatoes

Long Weekend Grill

35 Minutes



BBQ Pork Ribs, fully cooked



BBQ Seasoning



Garlic Salt



Sweet Potato



Sour Cream



Asparagus



Chives

HELLO BBQ SEASONING

This spice is the perfect blend of sweet, savoury and smoky!

Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

2 Baking sheets, medium bowl, measuring spoons, silicone brush, 2 small bowls

Ingredients

	2 Person	4 Person
BBQ Pork Ribs, fully cooked	728 g	1456 g
BBQ Seasoning	1 tbsp	2 tbsp
Garlic Salt	½ tsp	1 tsp
Sweet Potato	340 g	680 g
Sour Cream	6 tbsp	12 tbsp
Asparagus	227 g	454 g
Chives	7 g	14 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 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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Prep veggies

- Thinly slice **chives**.
- Trim and discard bottom 1 inch from **asparagus**.
- Add **asparagus**, **½ tbsp** (1 tbsp) **oil** and **¼ tsp** (½ tsp) **garlic salt** to an unlined baking sheet. Season with **pepper**, then toss to coat.
- Set aside.
- Halve **sweet potatoes**. Add **sweet potatoes** and **½ tbsp** (1 tbsp) **oil** to a medium bowl. Season with **¼ tsp** (½ tsp) **garlic salt** and **pepper**, then toss to combine.



Grill asparagus

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



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**.



Make chive sour cream

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



Grill 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.



Finish and serve

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

Dinner Solved!