



Saucy Honey Garlic Ribs

with Broccoli and Jasmine Rice

Special 30 Minutes



Pork Ribs



Honey



Jasmine Rice



Broccoli, florets



Garlic



Green Onions



Soy Sauce



Chicken Broth Concentrate



Cornstarch



Green Peas



Crispy Shallots

HELLO DIY HONEY GARLIC SAUCE

No need for store-bought when homemade is so easy!

Start here

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

Bust Out

Baking sheet, measuring spoons, silicone brush, aluminum foil, medium pot, small bowl, measuring cups, medium bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Ribs	728 g	1456 g
Honey	1 tbsp	2 tbsp
Jasmine Rice	¾ cup	1 ½ cup
Broccoli, florets	227 g	454 g
Garlic	6 g	12 g
Green Onions	2	4
Soy Sauce	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
Cornstarch	1 tbsp	2 tbsp
Green Peas	56 g	113 g
Crispy Shallots	28 g	56 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 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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Prep

Thinly slice the **green onions**. Cut the **broccoli** into bite-sized pieces. Peel, then mince or grate the **garlic**. Stir together the **honey**, **1 tsp soy sauce** (dbl for 4 ppl) and **half the garlic** in a small bowl. Season with **pepper**. In a medium bowl, whisk together the **cornstarch**, **remaining soy sauce**, **broth concentrate** and **½ cup water** (dbl for 4 ppl).



Cook broccoli

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **broccoli**. Cook stirring occasionally, until tender-crisp, 5-6 min. Remove from heat. Add the **soy-cornstarch mixture**. Stir, until slightly thickened, 1-2 min. Season with **pepper**.



Cook rice

Heat a medium pot over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then the **remaining garlic** and **rice**. Cook until fragrant, 1 min. Add **1 ¼ cups water** (dbl for 4 ppl) to the pot. Cover and bring to a boil over high heat. Once boiling, reduce the heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min. Add **peas to rice**, then cover and set aside.



Finish and serve

Fluff the **rice** with a fork, then season with **salt**. Stir in **green onions**. Divide the **rice** and **honey-garlic ribs** between plates. Drizzle any **remaining sauce** over the **ribs**. Divide the **broccoli** between plates and sprinkle the **crispy shallots** over top.

Dinner Solved!



Bake ribs

Remove **ribs** from packaging, then pat dry with paper towels. Arrange the **ribs** on a foil-lined baking sheet. Brush **honey-garlic sauce** from the small bowl all over **ribs**. Broil in the **middle** of the oven, until heated through, 10-12 mins.**