



SPICY COCONUT CURRY PORK NOODLE SOUP

with Bok Choy, Napa Cabbage & Lime

INGREDIENTS

2 PERSON | 4 PERSON



4.5 oz | 9 oz
Ramen Noodles
Contains: Wheat



1 | 1
Chili Pepper



1 | 2
Lime



10 oz | 20 oz
Ground Pork



4 oz | 8 oz
Bok Choy & Napa
Cabbage



1 tsp | 2 tsp
Garlic Powder



1 | 2
Pork Ramen Stock
Concentrate



1 | 2
Chicken Stock
Concentrate



1 | 2
Veggie Pho Stock
Concentrate



1 TBSP | 2 TBSP
Curry Powder



1 | 2
Coconut Milk
Contains: Tree Nuts



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Ground Beef**

Calories: 860



10 oz | 20 oz
Ground Turkey

Calories: 720



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 820



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

SOME LIKE IT HOT

Don't let its size fool you: Our little chili pepper packs a punch! Add as much or as little as you like. You're the chef!

BUST OUT

- Medium pot
- Strainer
- Large pot
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (1 tsp | 2 tsp)

SHARE THE LOVE



Gift **FREE** boxes to your friends and earn credit when they try us out. The more boxes you cook, the bigger the rewards! Scan the QR code to share and earn.

*Ground Pork is fully cooked when internal temperature reaches 160°.

🍖 *Ground Beef is fully cooked when internal temperature reaches 160°.

🍗 *Ground Turkey is fully cooked when internal temperature reaches 165°.



1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Finely chop **chili**. Quarter **lime**.



3 START SOUP & COOK NOODLES

- Stir **stock concentrates**, **curry powder**, **1½ cups water** (**3 cups for 4 servings**), and **1 tsp sugar** (**2 tsp for 4**) into pot with **pork and veggies**. Cover, bring to a boil, and cook until veggies are tender, 2-4 minutes.
- While soup simmers, add **noodles** to medium pot with boiling water; cook, stirring occasionally, until al dente, 1-2 minutes.
- Drain, then rinse noodles under cold water, 30 seconds.



2 COOK PORK & VEGGIES

- Heat a **drizzle of oil** in a large pot over high heat. Add **pork*** and **½ tsp salt** (**1 tsp for 4 servings**). Using a spatula, press into an even layer; cook, undisturbed, until lightly browned on bottom, 2 minutes.
- Break up pork into pieces; add **bok choy and napa cabbage**, **garlic powder**, and **half the chili** (**whole chili for 4**). (**TIP: Use less chili if you prefer a milder soup!**) Cook until pork is cooked through and veggies are slightly softened, 2-3 minutes more.

🍖 Swap in **beef*** or **turkey*** for pork.



4 FINISH & SERVE

- Stir **coconut milk**, drained **noodles**, and a **big squeeze of lime juice** into pot with **soup**; season with **salt** and **pepper** to taste.
- Divide soup between bowls. Squeeze **juice from remaining lime wedges** over top and serve.