

# **INGREDIENTS**

2 PERSON | 4 PERSON



1 Clove | 2 Cloves Garlic



2 | 2 Scallions



3 oz | 6 oz Carrot



**½ oz | 1 oz**Peanuts

Contains: Peanuts



4 TBSP | 8 TBSP Sweet Soy Glaze Contains: Sesame, Soy, Wheat



1 | 2 Pork Ramen Stock Concentrate



2 TBSP | 2 TBSP Szechuan Paste Contains: Sesame, Soy, Wheat



**5 tsp | 5 tsp** White Wine Vinegar



1.15 oz | 1.15 oz Peanut Butter Contains: Peanuts



1 tsp | 1 tsp Chili Flakes To Ground Pork



4.5 oz | 9 oz Ramen Noodles Contains: Wheat



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 Shrimp Contains: Shellfish



10 oz | 20 oz Ground Beef\*\*



G Calories: 890

# SZECHUAN PORK NOODLE STIR-FRY

with Carrot, Scallions & Peanuts



PREP: 10 MIN COOK: 30 MIN CALORIES: 840



## HELLO

#### **PEANUT BUTTER**

For way more than just sandwiches here, it adds nutty, savory-sweet notes to a pork and noodle stir-fry.

#### **NOODLE ON IT**

In Step 5, you'll cook the ramen noodles for a mere 1-2 minutes. Pro tip: Set your timer to guarantee perfectly tender results! These noodles can overcook very quickly, and this short boil ensures they won't turn to mush while you toss the stir-fry.

#### **BUST OUT**

- Medium pot
- Whisk
- Peeler
- · Large pan Strainer
- Box grater Small bowl
- Paper towels 6
- Kosher salt
- Black pepper
- Sugar (1½ tsp | 3 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)

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- \*Ground Pork is fully cooked when internal temperature
- \$ \*Shrimp are fully cooked when internal temperature
- \*Ground Beef is fully cooked when internal temperature



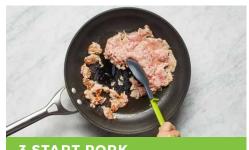
#### 1 PREP

- Bring a medium pot of salted water to a boil. Wash and dry produce.
- Peel and mince garlic. Trim and cut scallions crosswise into 1-inch pieces: thinly slice one-quarter of the scallion greens. Trim and peel carrot; grate on the largest holes of a box grater. Roughly chop peanuts.



## **2 MAKE SAUCE**

• In a small bowl, whisk together sweet soy glaze, stock concentrate, half the Szechuan paste, half the vinegar, half the peanut butter, 11/2 tsp sugar, 1/4 cup water, and chili flakes to taste until smooth. (For 4 servings, use all the Szechuan paste, all the vinegar, all the peanut butter, 3 tsp sugar, and ⅓ cup water.)



## 3 START PORK

- Heat a drizzle of oil in a large pan over medium-high heat. Add pork\*. Using a spatula, press into an even layer. Cook, undisturbed, until browned on bottom. 3-4 minutes.
- · Break up meat into pieces and continue cooking until pork is cooked through, 2-4 minutes more.
- Rinse **shrimp**\* under cold water, then pat dry with paper towels. Swap in shrimp or beef\* for pork (no need to break up shrimp into pieces!).



## **4 FINISH PORK**

- Add garlic and scallion pieces to pan with pork; cook until fragrant, 1-2 minutes
- Stir in sauce: cook until reduced and thickened slightly, 1-2 minutes.



## **5 COOK RAMEN & STIR-FRY**

- Once water is boiling, add **noodles** to pot. Cook, stirring occasionally, until tender, 1-2 minutes. Drain and thoroughly rinse under cold water, at least 30 seconds. (This stops cooking and helps prevent sticky noodles.)
- · Add drained noodles, carrot, and 1 TBSP butter (2 TBSP for 4 servings) to pan with **pork mixture**. Toss until noodles are warmed through and everything is thoroughly combined, 1-2 minutes. (TIP: If needed, stir in water a splash at a time until noodles are thoroughly coated in sauce.) Taste and season with salt and pepper.



## 6 SERVE

• Divide **stir-fry** between bowls. Top with sliced scallion greens, peanuts, and remaining chili flakes to taste. Serve.