

INGREDIENTS

2 PERSON | 4 PERSON



4.5 oz | 9 oz Ramen Noodles **Contains: Wheat**



Chili Pepper





10 oz | 20 oz Ground Pork



Bok Choy & Napa Cabbage



1 tsp | 2 tsp Garlic Powder



Pork Ramen Stock Concentrate



Chicken Stock Concentrate



Veggie Pho Stock Concentrate



1 TBSP | 2 TBSP Curry Powder



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.







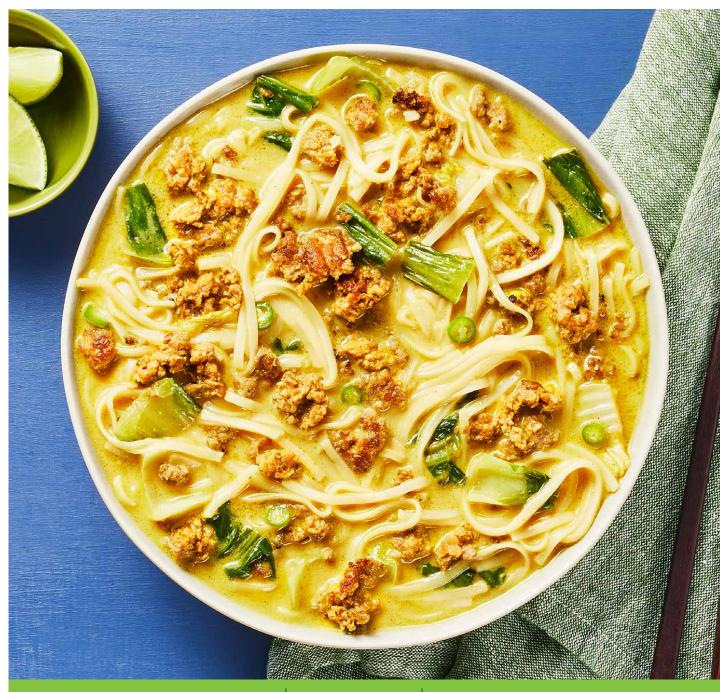
10 oz | 20 oz Ground Turkey



Calories: 720

SPICY COCONUT CURRY PORK NOODLE SOUP

with Bok Choy, Napa Cabbage & Lime





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)

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- *Ground Pork is fully cooked when internal temperature
- S*Ground Beef is fully cooked when internal temperature
- 😭 *Ground Turkey is fully cooked when internal temperature



1 PREP

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



- 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 laver: 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.