



VEGAN COCONUT-GINGER NOODLE SOUP

with Sweet Potatoes, Snow Peas & Crispy Onions

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Sweet Potato



1 Clove | 2 Cloves
Garlic



1 Thumb | 2 Thumbs
Ginger



4 oz | 8 oz
Snow Peas



1 TBSP | 2 TBSP
Fry Seasoning



4.5 oz | 9 oz
Ramen Noodles
Contains: Wheat



1 | 2
Lime



¼ oz | ½ oz
Cilantro



2 | 4
Pho Stock
Concentrates



1 | 2
Coconut Milk
Contains: Tree Nuts



1 | 2
Crispy Fried
Onions
Contains: Wheat



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



HelloCustom

2 PERSON | 4 PERSON

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



10 oz | 20 oz
Chopped Chicken
Breast

Calories: 860



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 660



HELLO




PHO STOCK CONCENTRATE

An umami-packed vegan flavor bomb with fragrant lemongrass

SO A-PEELING

To peel ginger, break out your spoon! Using the spoon's tip, apply pressure in a downward motion, carving away the skin.

BUST OUT

- 2 Medium pots
- Peeler
- Grater
- Strainer
- Large pan 
- Kosher salt
- Black pepper 
- Cooking oil (1 tsp | 1 tsp)
(1 tsp | 1 tsp) 

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com



1 START PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Peel and dice **sweet potato** into ½-inch pieces. Peel and mince or grate **garlic**. Peel and grate **ginger**. Remove strings from **snow peas**; halve on a diagonal.




4 FINISH PREP

- Halve **lime**. Roughly chop **cilantro**.



2 START SOUP

- Heat a **drizzle of oil** in a second medium pot (**large pot for 4 servings**) over medium-high heat. Add **sweet potato, garlic, Fry Seasoning, and half the ginger**. Cook, stirring, until fragrant, 1-2 minutes.
- Stir in **3 cups water (6 cups for 4)**. Cover and bring to a boil, then reduce heat to medium. Simmer for 10 minutes (**you'll add more to the pot then**).

-  Open package of **chicken*** and drain off any excess liquid; season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken and cook, stirring occasionally, until browned and cooked through, 4-6 minutes.



5 FINISH SOUP

- Once **sweet potato mixture** has simmered 10 minutes, add **snow peas** and **stock concentrates** to pot. Cook, stirring, until sweet potato is tender and snow peas are bright green, 4-5 minutes more.
- Remove from heat and stir in **coconut milk, remaining ginger, and juice from the lime**.

-  Add **chicken** to pot along with **coconut milk**.




3 COOK & RINSE NOODLES

- Once water is boiling, add **noodles** to pot. Cook, stirring, until tender, 1-2 minutes.
- Drain, then rinse noodles under cold water for 30 seconds. Set aside.



6 SERVE

- Divide **noodles** between bowls, then ladle **soup** over noodles. Garnish with **cilantro** and **crispy fried onions**.

 *Chicken is fully cooked when internal temperature reaches 165°.