



SZECHUAN PORK NOODLE STIR-FRY

with Carrot, Scallions & Peanuts

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



10 oz | 20 oz
Ground Pork



4.5 oz | 9 oz
Ramen Noodles
Contains: Wheat



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*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.



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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

Calories: 650



10 oz | 20 oz
Ground Beef**

Calories: 890



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
- Box grater
- Strainer
- Small bowl
- Paper towels

- Kosher salt
- Black pepper
- Sugar (1½ tsp | 3 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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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**.



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.



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**, **1½ tsp sugar**, **¼ 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 **½ cup water**.)



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**.



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!).



6 SERVE

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

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

*Shrimp are fully cooked when internal temperature reaches 145°.

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