



# VEGAN SWEET CHILI SOY NOODLE SALAD

with Miso Mushrooms, Pickled Carrots, Cucumber & Peanuts

## INGREDIENTS

2 PERSON | 4 PERSON



3.5 oz | 7 oz  
Rice Noodles



8 oz | 16 oz  
Button Mushrooms



1 | 2  
Lime



1 | 2  
Mini Cucumber



1 | 2  
Miso Sauce Concentrate  
Contains: Soy



1 tsp | 2 tsp  
Garlic Powder



2 oz | 4 oz  
Soy Sauce  
Contains: Soy, Wheat



5 tsp | 10 tsp  
Rice Wine Vinegar



4 oz | 8 oz  
Shredded Carrots



1 oz | 2 oz  
Sweet Thai Chili Sauce



½ oz | 1 oz  
Peanuts  
Contains: Peanuts



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THERE TOO. SCAN HERE TO GET HELP!



## 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

Calories: 630



10 oz | 20 oz  
Chopped Chicken Breast

Calories: 680



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 470





HELLO

## QUICK PICKLE

With a little help from your microwave, carrots become tangy in a snap!

## MAGIC MUSHROOMS

The secret to well-browned mushrooms? Cook in a single layer, and don't stir too much until they've released their moisture.

## BUST OUT

- Small pot
- Strainer
- Small bowl
- Whisk
- Kosher salt
- Black pepper 🍷 🍷
- Cooking oil (1 tsp | 1 tsp) (2 tsp | 2 tsp) 🍷 🍷
- Sugar (3 TBSP | 6 TBSP)
- Medium bowl
- Plastic wrap
- Large pan
- Paper towels 🍷

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

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



## 1 COOK & RINSE NOODLES

- Bring a small pot of **water** to a boil over medium-high heat. **Wash and dry produce.**
- Once water is boiling, add **noodles** to pot; cook, stirring occasionally, until tender, 4-6 minutes. Drain and thoroughly rinse noodles under cold water.



## 4 PICKLE CARROTS

- In a medium microwave-safe bowl, combine **vinegar**, **1½ TBSP sugar**, **¼ tsp salt**, and **juice from one lime wedge** (3 TBSP sugar, ½ tsp salt, and juice from two lime wedges for 4 servings) until sugar and salt are dissolved. Add **carrots** and toss to combine.
- Cover with plastic wrap and microwave for 1 minute. Refrigerate until ready to serve.

- 🍷 Rinse **shrimp\*** under cold water and pat dry with paper towels. Open package of **chicken\*** and drain off any excess liquid. Season all over with **salt** and **pepper**. Heat a **large drizzle of oil** in a large pan over medium-high heat. Add shrimp or chicken and cook, stirring occasionally, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



## 2 PREP

- Quarter **lime**. Quarter **mushrooms** (skip if your mushrooms are pre-sliced!). Trim and halve **cucumber** lengthwise; cut on a diagonal into ½-inch pieces. Season cucumber with a **small pinch of salt**.



## 5 COOK MUSHROOMS & MIX SAUCE

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **mushrooms**; cook, stirring occasionally, until browned, 3-4 minutes.
- Add **miso mixture** and cook, stirring occasionally, until mushrooms are coated and sauce has slightly reduced, 1-2 minutes more.
- While mushrooms cook, wipe out bowl used for miso mixture. In same bowl, combine **chili sauce** and **remaining soy sauce**.

- 🍷 Use pan used for shrimp or chicken here.



## 3 MAKE MISO MIXTURE

- In a small bowl, whisk together **miso sauce concentrate**, **garlic powder**, **half the soy sauce**, **1½ TBSP sugar**, and **juice from one lime wedge** (3 TBSP sugar and juice from two lime wedges for 4 servings). Set aside.



## 6 ASSEMBLE & SERVE

- Divide **drained noodles** between shallow bowls. Top with **mushrooms**, **pickled carrots** (draining first), and **seasoned cucumber** in separate sections.
- Sprinkle everything with **peanuts** and drizzle with as much **sweet chili soy sauce** as you like. Serve with **remaining lime wedges** on the side.

- 🍷 Top **noodles** with **shrimp** or **chicken** along with **veggies**.