

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves Garlic



½ oz | 1 oz Peanuts **Contains: Peanuts**



4 TBSP | 8 TBSP

Sweet Soy Glaze

Contains: Sesame, Soy,

Wheat



3 oz | 6 oz Carrot



Pork Ramen Stock Concentrate



2 TBSP 2 TBSP Contains: Sesame, Soy, Wheat



5 tsp | 5 tsp Szechuan Paste 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



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**

Calories: 650

Calories: 890

SZECHUAN PORK NOODLE STIR-FRY

with Carrot, Scallions & Peanuts



PREP: 10 MIN COOK: 30 MIN CALORIES: 830



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

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

Whisk

 Large pan Strainer

• Paper towels 5

- Medium pot
- Peeler
- Box grater
- Small bowl
- 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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*Ground Pork is fully cooked when internal temperature

- shrimp are fully cooked when internal temperature
- *Ground Beef is fully cooked when internal temperature



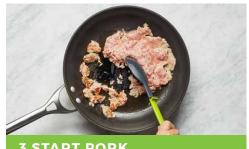
1 PREP

- 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.