



VEGAN MUSHROOM & SOY RAMEN

with Crispy Fried Onions

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves
Garlic



2 | 2
Scallions



1 Thumb | 2 Thumbs
Ginger



8 oz | 16 oz
Button Mushrooms



1 tsp | 1 tsp
Sriracha



2 | 4
Veggie Pho Stock Concentrates



4.5 oz | 9 oz
Ramen Noodles
Contains: Wheat



2 | 4
Miso Sauce Concentrates
Contains: Soy



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



2 TBSP | 4 TBSP
Hoisin Sauce
Contains: Soy, Wheat



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: 720



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 530



HELLO



MISO BROTH

A blend of stock and sauces creates a restaurant-worthy broth.

LOVE YOU SO MUSH

When washing produce in Step 1, instead of soaking mushrooms, we recommend using a damp paper towel to wipe them clean or a very quick rinse and dry!

BUST OUT

- Large pot
- Large pan
- Strainer
- Paper towels 
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
(1 tsp | 1 tsp) 

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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Peel and mince **ginger**. Peel and mince **garlic**. Trim and quarter **mushrooms**. **(Skip if your mushrooms are pre-sliced!)**




4 SIMMER BROTH

- Stir **3 cups water** (6 cups for 4 servings), **hoisin**, **miso sauce concentrates**, and **veggie pho stock concentrates** into pot with **aromatics**. Bring to a boil, then cover and reduce heat to low. **TIP: Taste broth and season with salt if desired.**
- Simmer, covered, until ready to serve.




2 COOK NOODLES

- Once water is boiling, add **noodles** to pot. Cook, stirring, until just softened, 1-2 minutes.
- Drain and rinse noodles under cold water for at least 30 seconds, then toss with a **drizzle of oil**.

-  Pat **chicken*** dry with paper towels and season with **salt** and **pepper**. Heat a **drizzle of oil** in pot used for noodles over medium-high heat. Add chicken and cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pot.




5 COOK MUSHROOMS

- While broth simmers, heat a **drizzle of oil** in a large pan over medium-high heat. Add **mushrooms**, **remaining garlic**, and a **pinch of salt**. Cook, stirring occasionally, until browned and softened, 6-8 minutes.
- Add **soy sauce**; stir to coat.
-  Transfer **chicken** to pan along with **soy sauce**; stir until combined and warmed through.



3 COOK AROMATICS


- Heat a **drizzle of oil** in pot used for noodles over medium-high heat. Add **scallion whites**, **ginger**, and **half the garlic**. Cook, stirring, until fragrant, 30 seconds. Season with **salt** and **pepper**.

-  Use pot used for chicken here.



6 SERVE

- Divide **noodles** between large soup bowls. Pour **broth** over noodles. Top each bowl with **mushroom mixture** and any **remaining sauce** from pan.
- Sprinkle with **scallion greens** and drizzle with **Sriracha** to taste. Garnish with a **few crispy onions** and serve. **TIP: Don't add all the crispy onions just yet! Add more as you eat to keep them crispy.**

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