



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



ANY ISSUES WITH YOUR ORDER?
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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
Calories: 650



10 oz | 20 oz
Ground Beef**
Calories: 890



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 830



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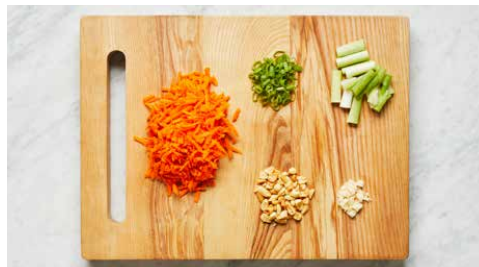
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*Ground Pork is fully cooked when internal temperature reaches 160°.

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

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



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.