

INGREDIENTS

2 PERSON | 4 PERSON



Scallions



10 oz | 20 oz Ground Pork



2 Cloves | 4 Cloves Garlic



4 oz | 8 oz Coleslaw Mix



1 TBSP | 2 TBSP Sesame Seeds Contains: Sesame



2 TBSP | 4 TBSP Szechuan Paste Contains: Sesame, Soy, Wheat



1.15 oz | 2.3 oz Peanut Butter **Contains: Peanuts**



Pork Ramen Stock Concentrate



Chicken Stock Concentrate



4.5 oz | 4.5 oz Ramen Noodles Contains: Wheat



1 tsp | 2 tsp Chili Flakes 1



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER

**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



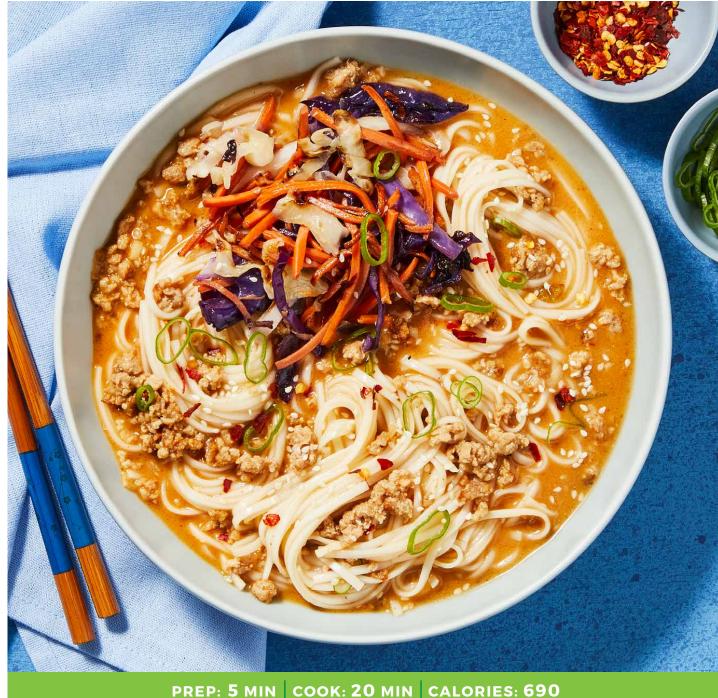
10 oz | 20 oz Ground Beef**



G Calories: 740

SPICY PORK DAN DAN NOODLE RAMEN

with Charred Cabbage, Szechuan Spices & Sesame Seeds





HELLO

SZECHUAN PASTE

Fiery heat, a hint of sweetness, and taste-bud-tingling flavor

TWO IN ONE

Why separate the scallion whites from the greens? The whites are better suited for cooking, while the greens make for a bright and crisp topping.

BUST OUT

- Large pot
- Strainer
- Medium pot
- Paper towels §
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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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 & CHAR CABBAGE

- 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 or grate **garlic**.
- Heat a drizzle of oil in a medium pot over high heat. Add coleslaw mix and cook, stirring constantly, until lightly charred, 1-2 minutes. Transfer to a plate.



3 FINISH BROTH

- Once pork is done, add Szechuan paste and peanut butter; cook, stirring occasionally, until lightly browned and combined 1-2 minutes
- Stir in pork ramen stock concentrate, chicken stock concentrate, and 2½ cups water (4½ cups for 4 servings).
 Bring to a boil, then reduce heat to low. Cook, stirring occasionally, until slightly thickened, 2-4 minutes.
- Taste and season with salt and pepper if necessary.



2 COOK PORK & START BROTH

- Heat a drizzle of oil in pot used for cabbage over medium-high heat. Add scallion whites and garlic; cook, stirring occasionally, until fragrant, 20-30 seconds.
- Add **pork***, **half the sesame seeds**, and ¼ **tsp salt** (½ **tsp for 4 servings**); cook, breaking up meat into pieces, until browned and cooked through, 5-7 minutes.
- Sinse shrimp* under cold water; pat dry with paper towels. Swap in shrimp or beef* for pork; cook, stirring frequently (no need to break up shrimp into pieces!), until cooked through, 4-6 minutes.



4 COOK NOODLES & SERVE

- Once salted water is boiling, add half the noodles (all for 4 servings) to pot. Cook until tender, 1-2 minutes.
- Drain noodles; rinse under cold water for 30 seconds.
- Divide noodles between large soup bowls. Pour broth over noodles and top with charred cabbage. Garnish with scallion greens, remaining sesame seeds, and chili flakes to taste. Serve.