



# SPICY PORK DAN DAN NOODLE RAMEN

with Charred Cabbage, Szechuan Spices & Sesame Seeds

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Scallions



2 Cloves | 4 Cloves  
Garlic



4 oz | 8 oz  
Coleslaw Mix



10 oz | 20 oz  
Ground Pork



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



1 | 2  
Pork Ramen Stock  
Concentrate



1 | 2  
Chicken Stock  
Concentrate



4.5 oz | 4.5 oz  
Ramen Noodles  
Contains: Wheat



1 tsp | 2 tsp  
Chili Flakes



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

Calories: 510



10 oz | 20 oz  
Ground Beef\*\*

Calories: 740



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 690



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.
- 🍷 Rinse **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.