



JAPANESE-STYLE MISO SESAME NOODLES

with Stir-Fried Cabbage, Carrots & Edamame

INGREDIENTS

2 PERSON | 4 PERSON



1.5 oz | 3 oz
Sesame Dressing
Contains: Sesame, Soy, Wheat



1 oz | 2 oz
Sweet Thai Chili Sauce



2 | 4
Miso Sauce Concentrates
Contains: Soy



2 tsp | 4 tsp
Dijon Mustard



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



5 tsp | 5 tsp
Rice Wine Vinegar



1 tsp | 2 tsp
Korean Chili Flakes



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



4 oz | 8 oz
Red Cabbage and Carrot Mix



4 oz | 8 oz
Edamame
Contains: Soy



2 | 4
Scallions



10 oz | 20 oz
Sun Noodle Ramen Noodles
Contains: Wheat



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THERE TOO. SCAN HERE TO GET HELP!



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: 820



10 oz | 20 oz
Diced Chicken Thighs

Calories: 890



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 700



SUN NOODLE RAMEN NOODLES

Sun Noodle makes noodles for some of the best ramen shops in Hawaii, the mainland, and the world—and now for you to enjoy at home.



HELLO




SESAME NOODLES

A blend of sesame dressing and nutty toasted sesame seeds adds rich, toasty umami flavors.

NOODLE ON IT

In Step 4, you'll cook the Sun Noodle Ramen Noodles for a quick 2 minutes. Pro tip: Set a timer to ensure the perfect springy-chewy texture!

BUST OUT

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

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1 MAKE SAUCE

- Bring a large pot of water to a boil. **Wash and dry produce.**
- In a large bowl, whisk together **sesame dressing, chili sauce, miso sauce concentrates, mustard, 1½ TBSP soy sauce (3 TBSP for 4 servings), ¼ tsp vinegar (½ tsp for 4),** and as many **chili flakes** as you like (*we used half*).

-  Rinse **shrimp*** under cold water, then pat dry with paper towels, or open package of **chicken*** and drain off any excess liquid. Heat a **drizzle of oil** in a large pan over medium-high heat. Add shrimp or chicken in a single layer; season with **salt** and **pepper**. Cook, stirring occasionally, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.




4 PREP & COOK NOODLES

- Meanwhile, trim and thinly slice **scallions**.
- Once water is boiling, gently separate **Sun Noodle Ramen Noodles** and add to pot. Cook, stirring, until just tender, 2 minutes.
- Drain and rinse thoroughly under cold water, at least 30 seconds. Shake off any excess water.




2 TOAST SESAME SEEDS

- Heat a large dry pan over medium-high heat. Add **sesame seeds** and toast, stirring frequently, until fragrant and golden brown, 2-3 minutes.
 - Transfer to bowl with **miso-sesame sauce**.
-  Use pan used for shrimp or chicken here.



5 TOSS NOODLES

- Transfer **drained noodles** to bowl with **sauce**. Using tongs, toss until noodles are evenly coated.
 - Add **half the scallions** and **half the stir-fried veggies**; toss until evenly combined.
-  Add **half the shrimp** or **half the chicken** along with **half the scallions** and **half the stir-fried veggies**.





3 STIR-FRY VEGGIES


- Heat a **drizzle of oil** in same pan over medium-high heat. Add **cabbage and carrot mix** and **edamame**; season with **salt** and **pepper**. Cook, stirring occasionally, until just tender, 2-3 minutes.



6 SERVE

- Divide **noodles** between bowls; top with **remaining stir-fried veggies**. Garnish with **remaining scallions** and serve.
-  Top **noodles** with **remaining shrimp** or **remaining chicken** along with **remaining stir-fried veggies**.

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

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