



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!

**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: 900



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) 🍴 🍴

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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

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



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**.
- 🍴 Rinse **shrimp*** under cold water; pat dry with paper towels. Heat a **drizzle of oil** in pot used for noodles over medium-high heat. Add shrimp or **beef***; season with **salt** and **pepper**. Cook, stirring frequently, until 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 **shrimp** or **beef** 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 shrimp or beef 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.**