



# SPICY COCONUT CURRY NOODLE SOUP

with Carrots, Spinach & Lime

## INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz  
Carrots



2 | 4  
Scallions



1 TBSP | 2 TBSP  
Curry Powder



1 tsp | 2 tsp  
Garlic Powder



2 | 4  
Pho Stock Concentrates



1 | 2  
Veggie Stock Concentrate



1 oz | 2 oz  
Sweet Thai Chili Sauce



1 | 2  
Lime



4.5 oz | 9 oz  
Ramen Noodles  
Contains: Wheat



2.5 oz | 5 oz  
Spinach



1 | 2  
Coconut Milk  
Contains: Tree Nuts



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THERE TOO. SCAN HERE TO GET HELP  
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### HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



1 | 2  
Tofu  
Contains: Soy  
Calories: 800



10 oz | 20 oz  
Chopped Chicken Breast  
Calories: 750



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 570



HELLO

## CURRY POWDER

A fragrant, earthy spice blend starring turmeric and cumin

## LOOSEY-JUICY

Firmly roll the lime with your palm before quartering it. This quick hack softens the fruit, helping it yield more juice.

## BUST OUT

- Medium pot
- Large pot
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 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.*

## HOW WAS YOUR MEAL?



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## 1 START PREP

- Bring a medium pot of **water** to a boil. **Wash and dry produce.**
- Peel **carrots**: halve lengthwise and slice on a diagonal into ¼-inch-thick pieces. Trim and thinly slice **scallions**, separating whites from greens.

- Open and drain **tofu**; press out excess water with paper towels. Cut into ¾-inch cubes. Open package of **chicken\*** and drain off any excess liquid. Season with **salt** and **pepper**. Heat a **drizzle of oil** in a large pot over medium-high heat. Using a spatula, arrange into an even layer. Cook, undisturbed, until browned on bottom, 3-4 minutes. Cook, stirring occasionally, until tofu is browned all over, 3-4 minutes, or until chicken is cooked through, 4-6 minutes. Transfer to a plate; wipe out pot.



## 4 COOK NOODLES

- Once pot of water is boiling, add **noodles**; cook, stirring occasionally, until al dente, 1-2 minutes.
- Drain, then rinse noodles under cold water for 30 seconds.



## 2 START SOUP

- Heat a **large drizzle of oil** in a large pot over medium-high heat. Add **carrots, scallion whites, curry powder, salt, and pepper**. Cook, stirring, until slightly softened, 1-2 minutes.
- Stir **1½ cups water (3 cups for 4 servings), pho stock concentrates, veggie stock concentrate, chili sauce, and garlic powder** into pot with **veggies**. Bring to a boil, then reduce heat to medium low. Cook, stirring occasionally, until carrots are tender, 2-4 minutes.

- Use pot used for tofu or chicken.



## 5 FINISH SOUP

- Stir **spinach, drained noodles, coconut milk, and a big squeeze of lime juice** into pot with **soup**; cook, stirring, until spinach is wilted and soup is simmering, 1-3 minutes.
- Taste and season with **salt and pepper**.
- Stir **tofu or chicken** along with **spinach, coconut milk, drained noodles, and a big squeeze of lime juice** into pot with soup; continue as instructed.



## 3 FINISH PREP

- Meanwhile, quarter **lime**.



## 6 SERVE

- Divide **soup** between bowls. Sprinkle with **scallion greens** and serve with **remaining lime wedges** on the side.

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