



SPICY COCONUT LIME CHICKEN LO MEIN

with Bell Pepper & Sriracha

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Lime



1 tsp | 2 tsp
Garlic Powder



1 | 2
Coconut Milk
Contains: Treenuts



1 tsp | 2 tsp
Sriracha



1 oz | 2 oz
Sweet Thai
Chili Sauce



4½ oz | 9 oz
Lo Mein Noodles
Contains: Wheat



1 | 2
Bell Pepper*



2 | 4
Scallions



10 oz | 20 oz
Chopped Chicken
Breast



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP.



*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

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: 610



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 680



HELLO

LO MEIN

These long wheat noodles have a tender, springy texture that's perfect for pairing with savory sauces.

MAIN SQUEEZE

Roll the lime under your palm on the countertop before using. This hack softens the fruit, making it easier to get all the juice out.

BUST OUT

- Large pot
- Large pan
- Strainer
- Kosher Salt
- Cooking Oil
- Black Pepper

MORE IS MORE

For **2X protein or veggies**, cook in batches or larger cooking vessels (this may require longer cook times—follow the visual and temperature cues). For **3 servings**, reduce the seasoning (and any other ingredients for the protein) by a quarter if the protein is less than the 4-serving amount. For **6 servings**, simply triple the 2-serving recipe.

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

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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Halve, core, and thinly slice **bell pepper** into strips. Trim and cut **scallion whites** into 1-inch batons; thinly slice **scallion greens**. Quarter **lime**.



4 ADD SAUCE

- To pan with **veggies and chicken**, add **coconut milk**, **chili sauce**, **juice from two lime wedges** (four wedges for 4 servings), and as much **Sriracha** as you like (**we used half the packet; whole packet for 4**). Stir to combine.
- Bring to a boil, then reduce heat to low and simmer until sauce has thickened, 1-2 minutes more.



2 COOK NOODLES

- Once water is boiling, add **noodles** to pot. Cook, stirring occasionally, until al dente, 5-7 minutes.
- Drain and set aside. (**You'll finish the noodles in Step 5.**)



5 TOSS NOODLES

- Remove pan from heat and add **drained noodles**. Toss until thoroughly coated. Taste and season with **salt** and **pepper** if desired. **TIP: If sauce seems too thick, add water a splash at a time until desired consistency is reached.**



3 COOK VEGGIES & CHICKEN

- While noodles cook, heat a **large drizzle of oil** in a large pan over medium-high heat; add **bell pepper** and **scallion whites**. Cook, stirring occasionally, until veggies begin to brown, 3 minutes.
- Meanwhile, open package of **chicken*** and drain off any excess liquid.
- Once veggies begin to brown, add chicken to pan; season with **garlic powder**, a **pinch of salt**, and **pepper**. Cook, stirring occasionally, until veggies are tender and chicken is browned and cooked through, 5-7 minutes.



- Rinse **shrimp*** under cold water; pat dry with paper towels. Swap in shrimp for chicken. Cook, stirring occasionally, until opaque and cooked through, 4-6 minutes.



6 SERVE

- Divide **chicken lo mein** between shallow bowls; top with **scallion greens** and as much **remaining Sriracha** as you like. Serve with **remaining lime wedges** on the side.

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

*Shellfish is fully cooked when internal temperature reaches 145°.