HELLO FRESH

INGREDIENTS

2 PERSON | **4 PERSON**

- **2** | **4** Scallions
- **1 Clove(s)** | **2 Clove(s)** Garlic
- **1** | **2** Lemon
- **10 oz** | **20 oz** Shrimp — Contains: Shellfish
- **4 oz** | **8 oz** Coleslaw Mix
- **1 TBSP** | **2 TBSP** Curry Powder
- **1** | **2** Coconut Milk — Contains: Tree Nuts
- **2** | **4** Veggie Stock Concentrates
- **4½ oz** | **9 oz** Ramen Noodles — Contains: Wheat
- **1** | **1** Chili Pepper

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

HELLO

THAI BIRD'S EYE CHILI PEPPER

Hotter than a jalapeño but not quite as hot as a habanero—proceed with restraint (you can always add more!).

SPICY COCONUT CURRY SHRIMP NOODLE SOUP

with Cabbage & Scallions

PREP: 5 MIN | **COOK: 20 MIN** | **CALORIES: 610**

HELLO FRESH

NOODLE ON IT

In Step 4, you'll cook the noodles for just 1-2 minutes to maintain the perfect springy texture. Pro tip: Set a timer! Ramen can overcook quickly.

BUST OUT

- Medium pot
- Paper towels
- Large pot
- Strainer

- Kosher Salt
- Black Pepper
- Cooking Oil
- Sugar

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.

HOW WAS YOUR MEAL?

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

1 PREP

- Bring a medium 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**. Finely chop **half the chili (whole chili for 4 servings)**. Quarter **lemon**.

2 COOK SHRIMP & VEGGIES

- Rinse **shrimp*** under cold water, then pat dry with paper towels.
- Heat a **drizzle of oil** in a large pot over high heat. Add shrimp, **scallion whites**, **garlic**, and **½ tsp salt (1 tsp for 4 servings)**. Cook, undisturbed, until lightly browned, 2 minutes.
- Add **coleslaw mix** and **chopped chili**. (TIP: Use less chili if you prefer a milder soup.) Cook, stirring occasionally, until shrimp are cooked through and veggies are softened, 2-3 minutes more.

3 START SOUP

- Stir **stock concentrates**, **curry powder**, **1½ cups water**, and **1 tsp sugar** into pot with **shrimp and veggies (use 3 cups water and 2 tsp sugar for 4 servings)**.
- Cover and bring to a boil. Cook until veggies are tender, 2-4 minutes. Reduce heat to low.

4 COOK NOODLES

- While soup cooks, add **noodles** to pot of boiling water. Cook, stirring occasionally, until al dente, 1-2 minutes.
- Drain, then rinse noodles under cold water, 30 seconds.

5 FINISH SOUP

- Stir **coconut milk**, **drained noodles**, and **juice from two lemon wedges (four wedges for 4 servings)** into pot with **soup**. Cook, stirring, until warmed through, 30-60 seconds.
- Taste and season with **salt** and **pepper** if desired.

6 SERVE

- Divide **soup** between bowls. Squeeze **juice from remaining lemon wedges** over soup and garnish with **scallion greens**. Serve.

WK 25-30