



UMAMI GINGER CHICKEN LO MEIN

with Dark Meat Chicken, Cabbage & Sesame Seeds

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Sesame,
Soy, Wheat



4 TBSP | 8 TBSP
Umami Ginger
Sauce
Contains: Soy, Wheat



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



1 tsp | 2 tsp
Sriracha



4 oz | 8 oz
Coleslaw Mix



4½ oz | 9 oz
Lo Mein Noodles
Contains: Wheat



10 oz | 20 oz
Diced Skinless Dark
Meat Chicken



Customizable Meal

If you chose to personalize your meal by swapping, adding, or doubling an ingredient, refer to the separate **HelloCustom** card for all the info you'll need! You can also scan here for **HelloCustom** instructions.



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



HELLO

UMAMI GINGER SAUCE

This gingery soy- and miso-based sauce adds tons of salty-savory flavor.

DO NOT DISTURB

Letting the chicken cook for a minute or two without stirring helps it develop delicious browned spots; stirring too much will cause it to steam instead.

BUST OUT

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

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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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.



3 COOK CHICKEN & VEGGIES

- While noodles cook, heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Open package of **chicken*** and drain off any excess liquid. Add chicken, **coleslaw mix**, **scallion whites**, and a **pinch of salt and pepper** to hot pan. Cook, stirring occasionally, until chicken is cooked through and veggies are tender, 4-6 minutes. (For 4 servings, you may need to work in batches.)
- Add **sweet soy glaze**, **umami ginger sauce**, and **¼ cup water** (½ cup for 4). Cook, stirring occasionally, until sauce is warmed through, 30-60 seconds. (For 4, if you're working in batches, return chicken mixture to pan with sauce and stir to thoroughly coat.)



2 COOK NOODLES

- Once water is boiling, add **noodles** to pot. Cook, stirring occasionally, until al dente, 5-7 minutes. Drain and set aside.



4 FINISH & SERVE

- Remove pan from heat. Stir in **drained noodles**; toss to combine. Taste and season with **salt** and **pepper** if desired.
- Divide **lo mein** between shallow bowls. Top with **scallion greens** and as many **sesame seeds** as you like. Drizzle with as much **Sriracha** as you like and serve.



If you customized your meal, refer to the cooking instructions on the **HelloCustom** card and use them as a guide to modify your recipe as needed.

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