



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Lime



2 | 4
Scallions



4 oz | 8 oz
Bulgogi Sauce
Contains: Sesame,
Soy, Wheat



2 TBSP | 4 TBSP
Soy Sauce
Contains: Soy, Wheat



1 oz | 2 oz
Sweet Thai Chili
Sauce



1 tsp | 2 tsp
Garlic Powder



10 oz | 20 oz
Ground Beef**



4 oz | 8 oz
Red Cabbage &
Carrot Mix



4.5 oz | 9 oz
Ramen Noodles
Contains: Wheat



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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.

HELLO

BULGOGI SAUCE

A Korean sesame and soy concoction
with a hint of sweetness

BULGOGI BEEF NOODLE STIR-FRY

with Cabbage, Carrots, Lime & Scallions



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 780



NOODLE ON IT

In Step 4, the noodles cook for just 1-2 minutes. Pro tip: Set your timer! They can turn to mush very quickly.

BUST OUT

- Large pot
- Large pan
- Medium bowl
- Strainer
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Quarter **lime**. Trim and thinly slice **scallions**, separating whites from greens.



2 MAKE SAUCE

- In a medium bowl, whisk together **bulgogi sauce**, **soy sauce**, **chili sauce**, **garlic powder**, and **juice from half the lime**. Set aside.



3 COOK BEEF

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **beef*** and season with **salt (we used ½ tsp; 1 tsp for 4 servings)** and **pepper**. Cook, breaking up meat into pieces, until browned and almost cooked through, 3-4 minutes.
- Add **scallion whites**, **cabbage** and **carrot mix**, and a **pinch of salt and pepper** to pan and cook, stirring frequently, until veggies are softened and beef is cooked through, 2-3 minutes more. Stir in **half the bulgogi-soy mixture**.
- Remove pan from heat; cover to keep warm.



4 COOK NOODLES

- Once water is boiling, add **noodles** to pot. Cook, stirring occasionally, until tender, 1-2 minutes. Reserve **¼ cup noodle cooking water**, then drain. Rinse noodles under cold water for 30 seconds. **TIP: This stops the cooking and helps prevent sticky noodles.**



5 FINISH NOODLES

- Return pan with **beef mixture** to low heat. Add **drained noodles** and **1 TBSP butter (2 TBSP for 4 servings)**; cook, stirring, until butter has melted and noodles are evenly coated in sauce, 2 minutes.
- Add **remaining bulgogi-soy mixture** and toss until combined and noodles are warmed through. Taste and season with **salt** and **pepper** if desired. **TIP: If needed, stir in reserved noodle cooking water a splash at a time until everything is coated in sauce.**



6 FINISH & SERVE

- Divide **noodle stir-fry** between bowls and top with **scallion greens**. Serve with **remaining lime wedges** on the side.

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