



CHICKEN RAMEN IN A SHOYU-STYLE BROTH

with Mushrooms, Chili Garlic Oil & Crispy Onions

TASTE TOURS

INGREDIENTS

2 PERSON | 4 PERSON



2 Cloves | 4 Cloves
Garlic



2 | 4
Scallions



1 Thumb | 2 Thumbs
Ginger



4 oz | 8 oz
Button Mushrooms



1 TBSP | 2 TBSP
Sesame Seeds



1 TBSP | 2 TBSP
Sesame Oil



1 tsp | 1 tsp
Chili Flakes



6 oz | 12 oz
Ramen Noodles
Contains: Wheat



2 | 4
Pork Ramen Stock
Concentrates



2 | 4
Chicken Stock
Concentrates



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



10 oz | 20 oz
Chicken Cutlets



5 oz | 5 oz
Spinach



1 | 2
Crispy Fried Onions
Contains: Wheat

HELLO

SHOYU

Shoyu translates to “soy sauce”—it lends savory depth of flavor to this meaty pork and chicken broth.



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 870



NOODLE ON IT

Got any leftover noodles? Serve second helpings during dinner—just say “*kae-dama!*” In Japanese, this means “double,” but at ramen shops, it refers to an extra portion of noodles. Want to save them for tomorrow? Add them to a stir-fry with sautéed veggies, scrambled eggs, and your favorite sauce (we love ponzu or teriyaki).

BUST OUT

- Large pot
- Paper towels
- Small bowl
- Large pan
- Plastic wrap
- Kosher salt
- Strainer
- Vegetable oil (2 TBSP | 2 TBSP)



1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry all produce.**
- Peel and mince **garlic**. Trim and thinly slice **scallions**, separating whites from greens. Peel and mince **ginger**. Trim and thinly slice **mushrooms**.



2 MAKE CHILI GARLIC OIL

- In a small microwave-safe bowl, combine **sesame seeds**, half the **garlic**, half the **sesame oil** (you'll use the rest later), a drizzle of **oil**, a big pinch of **salt**, and **chili flakes** to taste.
- Cover bowl with plastic wrap. Microwave until fragrant, 30 seconds. Set aside.



3 COOK NOODLES

- Once water is boiling, add **ramen noodles** to pot. Cook, stirring, 2 minutes. Drain, then toss noodles with a drizzle of **oil**. Return empty pot to stove.



4 SIMMER BROTH

- Heat a drizzle of **oil** in pot used for noodles over medium-high heat. Add **scallion whites**, **ginger**, and remaining **garlic**. Cook, stirring, 30 seconds.
- Stir in **3½ cups water**, **pork ramen stock concentrates**, **chicken stock concentrates**, and **soy sauce**. Bring to a boil, then cover and reduce heat to low. Let simmer until ready to serve.
- **4 SERVINGS: Stir in 7 cups water.**



5 COOK CHICKEN

- While broth simmers, pat **chicken*** dry with paper towels; season with **salt**.
- Heat a large drizzle of **oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side.
- Drizzle with remaining **sesame oil** and turn chicken a few times to coat. Transfer chicken to a cutting board to rest.



6 COOK VEGGIES

- Add **mushrooms** and a pinch of **salt** to pan used for chicken over medium-high heat. Cook, stirring occasionally, until browned and softened, 3-5 minutes. Transfer to a plate.
- Add a drizzle of **oil** to pan, then add **spinach**. Cook, stirring occasionally, until wilted, 2-3 minutes; season with **salt**. Turn off heat.
- **TIP: If necessary, cook spinach in batches.**



7 FINISH & SERVE

- Slice **chicken** crosswise.
- Divide some **ramen noodles** between large soup bowls. Pour some **broth** over noodles (you may have noodles and broth left over). Stir in as much **chili garlic oil** as you like.
- Top each bowl with chicken, **mushrooms**, **spinach**, and **scallion greens**. Sprinkle with a few **crispy onions** and serve.
- **TIP: Don't add all the onions just yet! Add as you eat to keep them nice and crispy.**

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

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