



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



12 oz | 24 oz
Chicken Breasts



5 oz | 5 oz
Spinach



1 | 2
Crispy Fried Onions
Contains: Wheat

HELLO SHOYU

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

CHICKEN RAMEN IN A SHOYU-STYLE BROTH

plus Mushrooms, Chili Garlic Oil & Crispy Onions

TASTE TOURS



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 920



ON THE DOUBLE

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. Prefer to save them to use tomorrow? Add 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
- Cooking oil (2 TBSP | 2 TBSP)



1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry 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** (7 cups for 4 servings), **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.



5 COOK CHICKEN

- While broth simmers, pat **chicken*** dry with paper towels; season all over 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, 5-7 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 mushrooms to a plate.
- Add a **drizzle of oil** to pan, then add **spinach**. Cook, stirring occasionally, until wilted, 2-3 minutes; season with **salt**. (TIP: If necessary, cook spinach in batches.) Turn off heat.



7 FINISH & SERVE

- Slice **chicken** crosswise.
- Divide **ramen noodles** between large soup bowls. Pour **broth** over noodles (you may have noodles and broth left over—seconds!). 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 crispy 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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