



CHICKEN RAMEN IN A SHOYU-STYLE BROTH

with Carrots, Chili Garlic Oil & Crispy Onions

TASTE TOURS

INGREDIENTS

2 PERSON | 4 PERSON



2 Cloves | 4 Cloves
Garlic



2 | 2
Scallions



1 Thumb | 2 Thumbs
Ginger



4 oz | 8 oz
Shredded
Carrots



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

** 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

SHOYU

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



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 900



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. 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
- 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**.



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 **noodles** to pot. Cook, stirring, 2 minutes.
- Drain, then toss noodles with a **drizzle of oil**. Keep empty pot handy for next step.



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), **pork ramen stock concentrates**, **chicken stock concentrates**, and **soy sauce**. Bring to a boil, then cover and reduce heat to low. 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, 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 **carrots** and a **pinch of salt** to pan used for chicken over medium-high heat. Cook, stirring occasionally, until browned and softened, 2-3 minutes. Transfer to a plate.
- Add a **drizzle of oil** to same 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 **some noodles** between large soup bowls. Pour **some broth** over noodles. (You may have noodles and broth left over—save for seconds!) Stir in as much **chili garlic oil** as you like.
- Top each bowl with chicken, **carrots**, **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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