



INGREDIENTS

2 PERSON | 4 PERSON



2 Cloves | 4 Cloves
Garlic



2 | 2
Scallions



1 Thumb | 1 Thumb
Ginger



6 oz | 9 oz
Carrots



1 TBSP | 1 TBSP
Sesame Seeds
Contains: Sesame



1 TBSP | 2 TBSP
Sesame Oil
Contains: Sesame



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



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

SHOYU

Shoyu translates to "soy sauce" and
adds savory depth of flavor

CHICKEN RAMEN IN A SHOYU-STYLE BROTH

with Carrots, Chili Garlic Oil & Crispy Onions



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 910



CAN'T STOP THE PEELING

To peel ginger, break out your spoon! Using the spoon's tip, apply pressure in a downward motion, carving away the skin.

BUST OUT

- Large pot
- Strainer
- Peeler
- Paper towels
- Small bowl
- Large pan
- Plastic wrap
- Kosher salt
- 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, peel, and cut **carrots** on a diagonal into ¼-inch-thick pieces.



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 occasionally, until tender, 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)**, **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.



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. Cook over medium-high heat, stirring occasionally, until browned and softened, 5-7 minutes. (**TIP: Add a splash of water if carrots begin to brown too quickly.**) Transfer carrots 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.**



7 FINISH & SERVE

- Slice **chicken** crosswise.
- Divide **noodles** between large soup bowls. Pour **some 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, **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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