



INGREDIENTS

2 PERSON | 4 PERSON



2 | 2
Scallions



1 | 1
Lime



10 oz | 20 oz
Ground Pork**



2 oz | 4 oz
Umami Ginger
Sauce
Contains: Soy,
Wheat



1 oz | 2 oz
Sweet Thai
Chili Sauce
Contains: Soy



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



1 tsp | 2 tsp
Garlic Powder



4 oz | 8 oz
Shelled Edamame
Contains: Soy



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



12 ml | 24 ml
Ponzu Sauce
Contains: Fish,
Soy, Wheat



6 oz | 12 oz
Ramen Noodles
Contains: Wheat



½ oz | 1 oz
Peanuts
Contains: Peanuts

** 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

UMAMI GINGER SAUCE

This sweet and savory soy-scallion and miso-based sauce adds a mild ginger zing to noodles.

CHILI GINGER PORK NOODLES

with Edamame & Peanuts



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 820



PRO MOVE

For an elegant presentation, try thinly slicing the scallion greens on a diagonal. Those long, slender ovals will give your finished dish some restaurant-style flair.

BUST OUT

- Medium pot
- Large pan
- Small bowl
- Whisk
- Strainer
- Kosher salt
- Cooking oil (1 tsp | 1 tsp)

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



1 PREP

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



3 COOK NOODLES

- Meanwhile, once water is boiling, add **¾ of the noodles** to pot (**save the rest for another use**). Cook, stirring occasionally, until tender, 1-2 minutes.
- Drain and rinse thoroughly under cold water, 30 seconds.



2 COOK PORK & MAKE SAUCE

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **pork*** and press into an even layer using a spatula. Cook, undisturbed, until browned on bottom, 2-3 minutes.
- While pork cooks, in a small bowl, whisk together **ginger sauce**, **chili sauce**, **hoisin**, and **juice from half the lime** (**whole lime for 4 servings**).
- Add **scallion whites** and **garlic powder** to pan with pork. Cook, breaking up meat into pieces, until fragrant, 1 minute.
- Add **edamame**, **soy sauce**, and **ponzu**; cook until liquid has absorbed and pork is cooked through, 1-2 minutes.
- Stir in **¼ of the chili-ginger sauce**. Remove from heat; cover to keep warm.



4 FINISH & SERVE

- Add drained **noodles** to pan with **pork mixture**. Pour **remaining chili-ginger sauce** over noodles; toss until thoroughly coated and combined.
- Divide noodles between bowls. Top with **scallion greens** and **peanuts**. Serve with any **remaining lime wedges** on the side.

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