



VEGAN SWEET HOISIN RAMEN STIR-FRY

with Bell Pepper, Edamame & Scallions

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



4 | 8
Scallions



4 oz | 8 oz
Edamame
Contains: Soy



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Sesame, Soy, Wheat



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



1 | 2
Pho Stock Concentrate



1 tsp | 2 tsp
Sriracha



1 TBSP | 1 TBSP
Brown Sugar



4.5 oz | 9 oz
Ramen Noodles
Contains: Wheat



4 oz | 8 oz
Red Cabbage and Carrot Mix



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

*The ingredient you received may be a different color.



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Shrimp
Contains: Shellfish

Calories: 650



10 oz | 20 oz
Chicken Breast Strips

Calories: 700



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 500



HELLO


HOISIN SAUCE

This Cantonese-style sauce is sweet and tangy with a barbecue-like kick.

NOODLE ON IT

In Step 4, you'll cook the ramen for just 1-2 minutes. Pro tip: Set a timer! These noodles can overcook quickly.

BUST OUT

- Large pot
- Strainer
- Large pan
- Paper towels 
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Halve, core, and thinly slice **bell pepper** into strips. Trim **scallions**; cut crosswise into ½-inch pieces.




4 COOK NOODLES

- Once water is boiling, add **noodles** to pot. Cook until tender, 1-2 minutes.
- Drain and rinse noodles under cold water, 30 seconds.



2 STIR-FRY VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **bell pepper**, **edamame**, and **scallions**; cook, stirring occasionally, until lightly browned, 4-6 minutes. Season with **salt** and **pepper**.
-  Rinse **shrimp*** under cold water. Pat shrimp or **chicken*** dry with paper towels and season with **salt** and **pepper**. Add shrimp or chicken to pan along with **veggies**; cook, stirring occasionally, until cooked through, 4-6 minutes.



5 ASSEMBLE & TOSS

- Add another **drizzle of oil** to pan with **veggies**. Add **cabbage and carrot mix**; season with **salt** and **pepper**. Cook, stirring occasionally, until softened, 2-3 minutes.
- Add **sauce mixture** and drained **noodles**; toss to combine. Cook, tossing occasionally, until everything is coated in sauce, 2-3 minutes more.




3 MAKE SAUCE

- Meanwhile, in a medium bowl, combine **sweet soy glaze**, **hoisin**, **stock concentrate**, **Sriracha**, **¼ cup water**, and **1 tsp brown sugar** (be sure to measure—we sent more!). (For 4 servings, use ½ cup water and 2 tsp brown sugar.)



6 SERVE

- Divide **stir-fry** between plates. Serve.

 *Shrimp are fully cooked when internal temperature reaches 145°.

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