



MISO-SESAME SHRIMP & BACON RAMEN

in Gochujang Broth with Bok Choy, Cabbage & Corn

PREMIUM PICKS

INGREDIENTS

2 PERSON | 4 PERSON



2 | 2
Scallions



2 Cloves | 4 Cloves
Garlic



1 Thumb | 2 Thumbs
Ginger



1 | 1
Corn



6 oz | 12 oz
Ramen Noodles
Contains: Wheat



4 oz | 4 oz
Bacon



2 | 4
Pork Ramen Stock
Concentrates



4 | 8
Miso Sauce Stock
Concentrates
Contains: Soy



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



0.5 oz | 1 oz
Gochujang
Sauce
Contains: Soy, Wheat



4 oz | 8 oz
Bok Choy and
Napa Cabbage



10 oz | 20 oz
Shrimp
Contains: Shellfish



1 TBSP | 1 TBSP
Sesame Oil



5 tsp | 5 tsp
Rice Wine
Vinegar



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

HELLO

SESAME OIL

This toasty ingredient adds depth to glazed shrimp.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 820



HELLO FRESH

NOODLE ON IT

In step 2, you'll cook the noodles for a mere 1-2 minutes. They can overcook very quickly, so this short boil is key for texture.

BUST OUT

- Large pot
- Paper towels
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **garlic**. Peel and mince or grate **ginger**. Drain **corn**.



4 MAKE SOUP

- Heat pot with **reserved bacon fat** over medium-high heat. Add **scallion whites, garlic, and ginger**. Cook, stirring, until fragrant, 30 seconds.
- Stir in **3½ cups water (7 cups for 4 servings), pork ramen stock concentrates, soy sauce, gochujang, and half the miso sauce stock concentrates.** (TIP: Be sure to scrape up any browned bits at the bottom of the pot—these specks are full of flavor!) Bring to a boil, then reduce heat to low.
- Stir in **bok choy and napa cabbage** and **half the corn (all for 4)**. Let simmer, covered, until ready to serve.



2 COOK NOODLES

- Once water is boiling, add **noodles**. Cook, stirring occasionally, until just tender, 1-2 minutes.
- Drain and rinse noodles under cold water, 30 seconds. Toss with a **drizzle of oil**.
- Wipe out pot.



5 COOK SHRIMP

- Rinse **shrimp*** under cold water, then pat dry with paper towels. Season all over with **salt and pepper**.
- Heat **sesame oil** in a large pan over medium-high heat. Once pan is hot, add shrimp and cook, stirring occasionally, until mostly opaque, 2-3 minutes.
- Stir in **remaining miso sauce stock concentrates**; cook, stirring, until shrimp is glazed and cooked through, 1-2 minutes more.



3 COOK BACON

- Slice **bacon*** crosswise into ¼-inch pieces.
- Heat dry pot used for noodles over medium-high heat. Add bacon in an even layer; cook, stirring occasionally and adjusting heat if browning too quickly, until crispy, 5-8 minutes.
- Turn off heat; transfer to a paper-towel-lined plate. Carefully discard all but a **thin layer of bacon fat** from pot.



6 FINISH & SERVE

- Once **bacon** is cool enough to handle, roughly chop.
- Stir **1 TBSP butter** into pot with **soup** and **1 tsp vinegar (we sent more).** (For 4 servings, use 2 TBSP butter and 2 tsp vinegar.)
- Divide **half the noodles** between bowls, then ladle **veggies** and **half the broth** over noodles. (You will have some noodles and broth left over—seconds!) Top with **shrimp**, bacon, and **scallion greens**. Serve.

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