



# MUSHROOM & SOY RAMEN

with Fried Onions

## INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves  
Garlic



2 | 2  
Scallions



1 Thumb | 2 Thumbs  
Ginger



8 oz | 16 oz  
Button Mushrooms



1 tsp | 1 tsp  
Sriracha



2 | 4  
Veggie Pho Stock Concentrate



6 oz | 12 oz  
Ramen Noodles  
Contains: Wheat



2 | 4  
Miso Sauce Concentrate  
Contains: Soy



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



2 TBSP | 4 TBSP  
Hoisin Sauce  
Contains: Soy



1 | 2  
Crispy Fried Onions  
Contains: Wheat

## HELLO

### MISO BROTH

A blend of aromatic veggie pho stock concentrate, savory miso, and tangy-sweet hoisin creates a restaurant-worthy ramen broth.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 600





## LOVE YOU SO MUSH

When it comes to “washing” your mushrooms, a little bit of water goes a long way! Since mushrooms are very absorbent, we recommend using a damp paper towel to wipe them clean, instead of soaking them or rinsing as you might with other produce.

## BUST OUT

- Large pot
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (1 TBSP | 1 TBSP)

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### 1 PREP

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



### 2 COOK NOODLES

- Once water is boiling, add **ramen noodles** to pot. Cook, stirring, until just softened, 1-2 minutes.
- Drain and rinse noodles under cold water, then toss with a **drizzle of oil**. Keep empty pot handy for the next step.



### 3 COOK AROMATICS

- Heat a **drizzle of oil** in empty pot over medium-high heat. Add **scallion whites, ginger, and half the garlic**. Cook, stirring, until fragrant, 30 seconds. Season with **salt and pepper**.



### 4 SIMMER BROTH

- Stir **3 cups water** (6 cups for 4 servings), **hoisin, miso sauce concentrate**, and **veggie pho stock concentrate** into pot with **aromatics**. (TIP: Taste broth and season with salt if desired.) Bring to a boil, then cover and reduce heat to low.
- Simmer, covered, until ready to serve.



### 5 COOK MUSHROOMS

- While broth simmers, heat a **drizzle of oil** in a large pan over medium-high heat. Add **mushrooms, remaining garlic**, and a **pinch of salt**. Cook, stirring occasionally, until browned and softened, 6-8 minutes.
- Turn off heat. Add **soy sauce**; toss to coat.



### 6 SERVE

- Divide **ramen noodles** between large soup bowls. Pour **broth** over noodles. (You may have some noodles and broth left over—seconds!) Top each bowl with **mushrooms** and **any remaining sauce** from pan. Sprinkle with **scallion greens** and drizzle with **sriracha** to taste. Garnish with a **few crispy onions** and serve. TIP: Don't add all the onions just yet! Add more as you eat to keep them crispy.