



SESAME SZECHUAN PORK NOODLES

with Rainbow Cabbage & Peanuts

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1 Clove | 2 Cloves
Garlic



1 Thumb | 2 Thumbs
Ginger



½ oz | 1 oz
Peanuts
Contains: Peanuts



2 TBSP | 4 TBSP
Szechuan Paste
Contains: Soy, Wheat



1 TBSP | 2 TBSP
Sesame Oil



5 tsp | 10 tsp
Rice Wine
Vinegar



1 TBSP | 2 TBSP
Cornstarch



6 oz | 12 oz
Ramen Noodles
Contains: Wheat



10 oz | 20 oz
Ground Pork



4 oz | 8 oz
Coleslaw Mix

HELLO

SZECHUAN PASTE

An umami-packed flavor experience with a zingy chili pepper base and fragrant, Asian-style aromatics



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 830



DOUBLE DUTY

Why do we ask you to separate the scallion whites from the greens?

The whites have a firmer texture and stronger, oniony flavor, which makes them better suited for cooking. The greener tops are milder and more tender, making them a perfect garnish.

BUST OUT

- Large pot
- Small bowl
- Whisk
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Sugar (1 TBSP | 2 TBSP)

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



1 PREP & MAKE SAUCE

- 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** and **garlic**. Roughly chop **peanuts**.
- In a small bowl, whisk together **Szechuan paste**, **vinegar**, **cornstarch**, half the **sesame oil** (you'll use the rest later), **1 TBSP sugar**, and **¾ cup water**.
- **4 SERVINGS: Use 2 TBSP sugar and 1½ cups water.**



3 COOK PORK

- Heat remaining **sesame oil** in a large pan over medium-high heat. Add **pork***, **scallion whites**, **ginger**, and **garlic**. Season with **salt** and **pepper**.
- Cook, breaking up meat into pieces, until pork is browned and cooked through, 4-6 minutes.



2 COOK NOODLES

- Once water is boiling, stir **ramen noodles** into pot. Cook until tender, 1-2 minutes. Drain and rinse under cold water. Set aside.
- **TIP: Toss noodles with a drizzle of oil after rinsing to prevent sticking.**



4 FINISH & SERVE

- Stir **coleslaw** into pan with **pork mixture**; cook until softened, 1 minute.
- Reduce heat to medium, then add **ramen noodles**. Stir in **sauce** and toss until everything is thoroughly coated, 1-2 minutes. If sauce is too thick, add a splash of **water**. Taste and season with **salt** and **pepper**. Turn off heat.
- Divide between bowls. Top with **scallion greens** and **peanuts**. Serve.
- **TIP: If your pan isn't large enough, transfer everything back into pot used to cook noodles for tossing.**