

INGREDIENTS

2 PERSON | 4 PERSON

1 | 1 Chili Pepper

10 oz | 20 oz

1 tsp | 2 tsp

Garlic Powder

Chicken Stock

Concentrate

1 TBSP | 2 TBSP

Curry Powder



6 oz | 12 oz Ramen Noodles Contains: Wheat



1 | 2



4 oz | 8 oz Bok Choy & Napa Cabbage



1 | 2 Pork Ramen Stock Concentrate



1 | 2 Veggie Pho Stock Concentrate



5.07 oz | 10.14 oz Coconut Milk Contains: Tree Nuts

* 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.

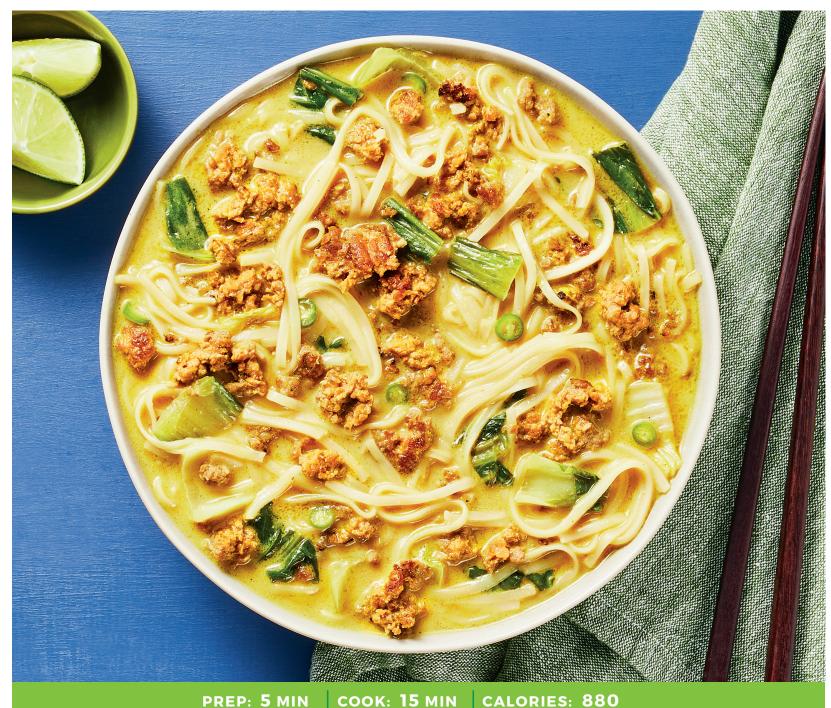
HELLO

COCONUT MILK

With a subtly sweet, nutty flavor and a rich, thick texture, this ingredient's ideal for creamy soups.

SPICY COCONUT CURRY PORK NOODLE SOUP

with Bok Choy, Napa Cabbage & Lime



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SOME LIKE IT HOT

Don't let its size fool you: Our little chili pepper packs a punch! Add as much or as little as you like to the pork and veggies in step 2.

You're the chef, after all.

BUST OUT

- Medium pot
- Large pot
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (1 tsp | 2 tsp)

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



- Bring a medium pot of salted water to a boil. Wash and dry produce.
- Finely chop chili. Quarter lime.



3 START SOUP & COOK NOODLES

- Stir stock concentrates, curry powder, 1½ cups water (3 cups for 4 servings), and 1 tsp sugar (2 tsp for 4) into pot with pork and veggies. Cover, bring to a boil, and cook until veggies are tender, 2-4 minutes.
- While soup simmers, add ¾ of the noodles (use the rest as you like) to medium pot with boiling water; cook, stirring occasionally, until al dente, 1-2 minutes.
- Drain, then rinse noodles under cold water, 30 seconds.



 Heat a drizzle of oil in a large pot over high heat. Add pork* and ½ tsp salt (1 tsp for 4 servings). Using a spatula, press into an even layer; cook, without stirring, until lightly

browned on bottom. 2 minutes.

 Break up pork into pieces; add bok choy and napa cabbage, garlic powder, and half the chili (whole chili for 4). (TIP: Use less chili if you prefer a milder soup!) Cook until pork is cooked through and veggies are slightly softened, 2-3 minutes more.



4 FINISH & SERVE

- Stir coconut milk, drained noodles, and a big squeeze of lime juice into pot with soup; season with salt and pepper to taste.
- Divide soup between bowls. Squeeze **juice from remaining lime wedges** over top and serve.

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