



## INGREDIENTS

2 PERSON | 4 PERSON



**6 oz | 12 oz**  
Ramen Noodles  
Contains: Wheat



**1 | 1**  
Chili Pepper



**1 | 2**  
Lime



**10 oz | 20 oz**  
Ground Pork\*



**4 oz | 8 oz**  
Bok Choy & Napa  
Cabbage



**1 tsp | 2 tsp**  
Garlic Powder



**1 | 2**  
Pork Ramen Stock  
Concentrate



**1 | 2**  
Chicken Stock  
Concentrate



**1 | 2**  
Veggie Pho Stock  
Concentrate



**1 TBSP | 2 TBSP**  
Curry Powder



**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



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 880





### 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°.



### 1 PREP

- 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.



### 2 COOK PORK & VEGGIES

- 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.