



Spicy Pork and Kale Soup

with Udon Noodles, Ginger, and Thai Chili

The combination of thick udon noodles, dark green kale, and spicy pork is great, but the addition of Vietnamese Pho stock is what takes this dish over the top. It has a distinct character that'll have you slurping down every last drop. Thai chili peppers pack some serious heat, so add with caution!



Prep: 15 min
Total: 30 min



level 1



nut free



dairy free



Garlic



Ginger



Kale



Red
Onion



Thai Chili
Pepper



Ground
Pork




Udon
Noodles



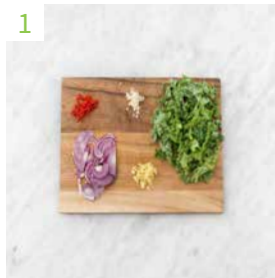
Pho Stock
Concentrates



Soy
Sauce

Ingredients	2 People	4 People	*Not Included
Garlic	2 Cloves	4 Cloves	Allergens
Ginger	1 Thumb	1 Thumb	
Kale	4 oz	8 oz	1) Wheat
Red Onion	1	2	2) Soy
Thai Chili Pepper 	1	2	
Ground Pork	10 oz	20 oz	
Udon Noodles	1) 2) 8 oz	16 oz	
Pho Stock Concentrates	2	4	
Soy Sauce	2) 1 TBSP	2 TBSP	Tools
Oil*	1 tsp	2 tsp	Medium pot, Peeler, Large pot, Strainer

Nutrition per person Calories: 559 cal | Fat: 20 g | Sat. Fat: 4 g | Protein: 39 g | Carbs: 59 g | Sugar: 7 g | Sodium: 1116 mg | Fiber: 5 g



1 Prep: Wash and dry all produce. Bring a medium pot of **salted water** to a boil. Mince **garlic**. Peel and mince **ginger**. Remove and discard **kale stems** and **ribs**. Roughly chop **leaves**. Halve, peel, and thinly slice **red onion**. Finely mince **Thai chili pepper**.



2 Cook the aromatics: Heat a drizzle of **oil** in a large pot over medium heat. Add **onions** and toss until slightly softened, 2-3 minutes. Add **garlic, ginger**, and as much **Thai chili pepper** as you like (start with a little and go up from there). Cook until fragrant, about 30 seconds.



3 Brown the pork: Add **ground pork** and break up into pieces until browned, 5-6 minutes. Season with **salt** and **pepper**.

4 Cook the noodles: Meanwhile, add **udon noodles** to boiling water, and cook until al dente, 4-6 minutes. Drain.



5 Simmer the soup: Add **4 cups water** and **Pho stock concentrates** to pot with **pork**. Add **kale** and **soy sauce**, and stir to combine. Simmer until kale is tender, about 5 minutes.

6 Plate and serve: Add **noodles** to **soup**. Serve divided between bowls and enjoy!

Share your masterpiece on social media! Tag your photos with **#HelloFreshPics**, and you'll be entered into our weekly photo contest!

