



# SPICY PEANUT-SZECHUAN VEGGIE STIR-FRY

with Ramen Noodles & Scallions

## INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz  
Button Mushrooms



6 oz | 12 oz  
Broccoli,  
Cauliflower, and  
Carrot Blend



2 | 2  
Scallions



4 TBSP | 8 TBSP  
Sweet Soy  
Glaze  
Contains: Soy,  
Wheat



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



5 tsp | 5 tsp  
Rice Wine  
Vinegar



1.15 oz | 1.15 oz  
Peanut Butter  
Contains: Peanuts



6 oz | 12 oz  
Ramen Noodles  
Contains: Wheat



## HelloCustom

2 PERSON | 4 PERSON

If you chose to add a protein or veggie when placing your order, follow the [HelloCustom](#) instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz  
Chicken Breast  
Strips

Calories: 770



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 580





# HELLO FRESH

## HELLO

### SZECHUAN PASTE

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

### NOODLE ON IT

In step 3, you'll cook the ramen noodles for a mere 1-2 minutes.

Pro tip: Set your timer to guarantee perfectly tender results! These noodles can overcook very quickly, and this short boil ensures they won't turn to mush while you toss the stir-fry.

### BUST OUT

- Medium pot
- Small bowl
- Whisk
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Sugar (1½ tsp | 3 tsp)
- Cooking oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk
- Paper towels 🍴
- Cooking oil (1 tsp | 1 tsp) 💰

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🍴 \*Chicken is fully cooked when internal temperature reaches 165°.



### 1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and thinly slice **mushrooms** (skip if your mushrooms are pre-sliced!). Cut **broccoli, cauliflower, and carrot blend** into bite-size pieces if necessary. Trim and thinly slice **scallions**, separating whites from greens.



### 4 START STIR-FRY

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **mushrooms**; cook, stirring occasionally, until slightly softened, 2-4 minutes.
- Add **broccoli, cauliflower, and carrot blend** and **2 tsp water** (4 tsp for 4 servings); cover immediately and let steam for 3 minutes.
- Uncover and add a **large drizzle of oil**. Cook, stirring occasionally, until veggies are tender and lightly browned, 3-5 minutes more.
- Add **scallion whites** and cook until fragrant, 30 seconds.

🍴 Use pan used for chicken here.



### 2 MAKE SAUCE

- In a small bowl, whisk together **sweet soy glaze**, **half the Szechuan paste**, **half the vinegar**, **half the peanut butter**, **1½ tsp sugar**, and **¼ cup water** until smooth. (For 4 servings, use all the Szechuan paste, vinegar, and peanut butter, 3 tsp sugar, and ½ cup water.)



### 5 FINISH STIR-FRY

- Reduce heat to medium. Add **sauce** to pan with **veggies**; cook, stirring, until thickened and slightly reduced, 1-2 minutes.
- Add drained **noodles** and **1 TBSP butter** (2 TBSP for 4 servings). Toss until noodles are warmed through and thoroughly combined, 1-2 minutes. (TIP: If needed, stir in water a splash at a time until noodles are coated in sauce.) Season with **salt** and **pepper** if desired.

🍴 Add **chicken** to pan along with **sauce**.



### 3 COOK NOODLES

- Once water is boiling, add **¾ of the noodles** to pot (we sent more; save the rest for another use). Cook, stirring occasionally, until tender, 1-2 minutes. Drain and thoroughly rinse under cold water for at least 30 seconds. Toss with a **drizzle of oil**. (This stops cooking and helps prevent sticky noodles!)

🍴 Pat **chicken\*** dry with paper towels and season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken in a single layer; cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Transfer to a plate.



### 6 SERVE

- Divide **stir-fry** between bowls. Garnish with **scallion greens** and serve.

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