

INGREDIENTS

2 PERSON | 4 PERSON



Button Mushrooms



Broccoli, Cauliflower, and Carrot Blend



2 2 Scallions



4 TBSP | 8 TBSP Sweet Soy Glaze 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.

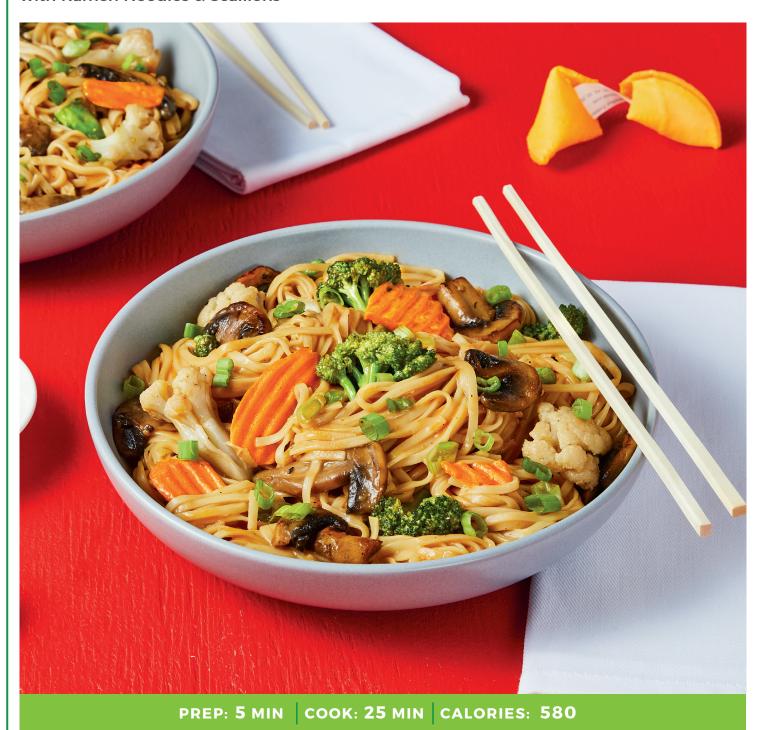


10 oz | 20 oz Chicken Breast Strips



SPICY PEANUT-SZECHUAN VEGGIE STIR-FRY

with Ramen Noodles & Scallions





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.



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 ⅓ cup water.)



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.



4 START STIR-FRY

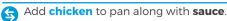
- Heat a drizzle of oil in a large pan over medium-high heat. Add mushrooms; cook, stirring occasionally, until slightly softened, 2-4 minutes.
- Add broccoli, cauliflower, and carrot blend and 2 tsp water (4 tsp for 4 servings); cover immediately and let steam for 3 minutes.
- Uncover and add a large 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.





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.





6 SERVE

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