



## INGREDIENTS

2 PERSON | 4 PERSON



2 | 2  
Scallions



10 oz | 20 oz  
Ground Beef



4 oz | 8 oz  
Shredded Red  
Cabbage



2 TBSP | 4 TBSP  
Szechuan Paste  
Contains: Soy,  
Wheat



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



1 | 2  
Beef Stock  
Concentrate



6 oz | 12 oz  
Ramen Noodles  
Contains: Wheat



1 TBSP | 1 TBSP  
Sesame Seeds

## HELLO

### SZECHUAN PASTE

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

# SZECHUAN BEEF NOODLES

with Scallions & Sesame Seeds



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 860





## PROPOSING A TOAST

If you have a few extra minutes, try toasting your sesame seeds in a small, dry pan until lightly golden and fragrant. This'll bring out their natural nuttiness and up their crunch factor.

## BUST OUT

- Medium pot
- Large pan
- Strainer
- Kosher salt
- Cooking oil (1 tsp | 1 tsp)
- Sugar (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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



## 1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens.



## 3 MAKE SAUCE

- Stir in **Szechuan paste**, **sweet soy glaze**, **stock concentrate**, and **1 tsp sugar** (2 tsp for 4 servings). Cook, stirring, until **beef mixture** is thoroughly coated in sauce.
- Reduce heat to low.



## 2 COOK BEEF MIXTURE

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **beef**; cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. **TIP: If there's excess grease in your pan, carefully pour it out.**
- Stir in **scallion whites** and **cabbage**; cook until tender, 2-3 minutes.



## 4 FINISH & SERVE

- Once water is boiling, add **3/4 of the noodles** (save the rest for another use) to pot. Cook, stirring occasionally, until tender, 1-2 minutes. Drain and thoroughly rinse under cold water, at least 30 seconds. **TIP: This stops the cooking and helps prevent sticky noodles.**
- Add drained noodles to pan with **beef mixture** along with **1 TBSP butter** (2 TBSP for 4 servings); toss until noodles are warmed through and everything is combined, 1-2 minutes. **TIP: If needed, add water a splash at a time until noodles are thoroughly coated in sauce.**
- Divide between bowls and top with **scallion greens** and a **pinch of sesame seeds**. Serve.

WK 40-15