



SZECHUAN NOODLES WITH MUSHROOMS & CARROT

topped with a Fried Egg

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Button Mushrooms



1 Thumb | 1 Thumb
Ginger



2 | 2
Scallions



3 oz | 6 oz
Carrot



6 oz | 12 oz
Ramen Noodles
Contains: Wheat



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



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



1 | 1
Lime



2 | 4
Eggs
Contains: Eggs

HELLO

SZECHUAN PASTE

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



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 700



BREAK AN EGG

Always seem to get a little piece of shell in your cracked egg? Instead of chasing it around with a spoon, use one of the broken halves of your eggshell to scoop it up—the jagged edge will cut right through the viscous white.

BUST OUT

- Large pot
- Peeler
- Box grater
- Large pan
- Strainer
- Medium pan
- Kosher salt
- Black pepper
- Vegetable oil (2 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry all produce.**
- Trim and slice **mushrooms** into ¼-inch-thick pieces. Peel and grate **carrot** on the largest holes of a box grater. Trim and thinly slice **scallions**, separating whites from greens. Peel and mince **ginger**. Quarter **lime**.



2 COOK VEGGIES

- Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **mushrooms**; cook, stirring occasionally, until browned and slightly crispy, 5-7 minutes.
- Add **carrot**, **scallion whites**, and **ginger**. Cook until tender and fragrant, 1-2 minutes. Season with **salt** and **pepper**. Reduce heat under pan to low.



3 COOK NOODLES

- Once water is boiling, add ¾ of the **ramen noodles** (save the rest for another use) to pot. Cook, stirring, until tender, 1-2 minutes. Reserve **1 cup cooking liquid**, then drain. Toss noodles with a drizzle of **oil** to prevent sticking.



4 MAKE SAUCE & COAT NOODLES

- To pan with **veggies**, stir in **sweet soy glaze**, **Szechuan paste**, and **1 TBSP butter** (2 TBSP for 4 servings) until combined.
- Add **noodles** and ¼ cup reserved **cooking liquid** (½ cup for 4 servings); toss to coat. (TIP: If your pan isn't large enough, carefully pour everything back into pot used for noodles.) Season with **salt** and **pepper**. Keep covered off heat until ready to serve.



5 FRY EGGS

- Heat **1 TBSP oil** in a medium pan over medium heat. Once hot, crack **eggs*** into pan and cover. Cook to preference. Uncover and season with **salt**. Remove from heat.



6 FINISH & SERVE

- Toss **noodles** with another splash of reserved **cooking liquid** if necessary and a squeeze of **lime juice** to taste. TIP: If needed, rewarm over medium heat.
- Divide noodles between bowls; top each bowl with a **fried egg**. Sprinkle with **scallion greens** and serve with remaining **lime wedges** on the side.

* Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.