



SESAME MUSHROOM LO MEIN

with Snap Peas, Carrots & Scallions

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Button Mushrooms



2 | 4
Scallions



4 oz | 8 oz
Sugar Snap Peas



4.5 oz | 9 oz
Lo Mein Noodles
Contains: Wheat



4 oz | 8 oz
Shredded Carrots



1 TBSP | 2 TBSP
Sesame Oil
Contains: Sesame



1 oz | 2 oz
Soy Sauce
Contains: Soy, Wheat



1 tsp | 2 tsp
Sriracha



1 | 2
Pho Stock Concentrate



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THERE TOO. SCAN HERE TO GET HELP!

*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Ground Beef**

Calories: 810



10 oz | 20 oz
Ground Turkey

Calories: 670



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 430



HELLO

LO MEIN

These long noodles have a tender, springy texture that's perfect for stir-fries.

MAGIC MUSHROOMS

In Step 3, cook the 'shrooms in one layer and don't move them too much—that way, they'll get crisp and brown instead of steaming.

BUST OUT

- Large pot
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp) (1 tsp | 1 tsp) 🍴 🍴
- Large pan
- Small bowl

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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and slice **mushrooms** (skip if your mushrooms are pre-sliced!). Trim and remove strings from **snap peas**. Trim and thinly slice **scallions**, separating whites from greens.



4 MAKE SESAME SAUCE

- In a small bowl (medium bowl for 4 servings), combine **sesame oil**, **soy sauce**, **stock concentrate**, **half the Sriracha**, and **¼ cup water** (½ cup for 4).



2 COOK NOODLES

- Once water is boiling, add **noodles** to pot. Cook, stirring occasionally, until al dente, 5-7 minutes.
- Drain and set aside.
- 🍴 Heat a **drizzle of oil** in a large pan over medium-high heat. Add **beef*** or **turkey***; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



5 FINISH LO MEIN

- Stir **drained noodles** and **sesame sauce** into pan with **veggies**. Simmer, stirring occasionally, until warmed through, 1-2 minutes (**3-4 minutes for 4 servings**). Taste and season lightly with **pepper** if desired.
- 🍴 Stir **beef** or **turkey** into pan with **veggies** along with **drained noodles** and **sesame sauce**.



3 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **mushrooms** and cook, stirring occasionally, until browned and slightly crispy, 3-5 minutes.
- Add **snap peas**, **carrots**, **scallion whites**, and another **drizzle of oil**. Cook, stirring, until veggies are just tender, 2-3 minutes more. Season with **salt** and **pepper**.

- 🍴 Use pan used for beef or turkey here.



6 SERVE

- Divide **sesame mushroom lo mein** between bowls. Garnish with **scallion greens** and drizzle with **remaining Sriracha** to taste. Serve.

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

🍴 *Ground Turkey is fully cooked when internal temperature reaches 165°.