



# SPICY COCONUT CURRY CHICKEN NOODLE SOUP

with Cabbage, Carrot & Scallions

## INGREDIENTS

2 PERSON | 4 PERSON



2 Cloves | 4 Cloves  
Garlic



2 | 4  
Scallions



10 oz | 20 oz  
Chopped Chicken  
Breast



4 oz | 8 oz  
Cabbage and  
Carrot Mix



2 TBSP | 4 TBSP  
Soy Sauce  
Contains: Soy, Wheat



4.5 oz | 9 oz  
Ramen Noodles  
Contains: Wheat



1 | 2  
Coconut Milk  
Contains: Tree Nuts



1 oz | 2 oz  
Sweet Thai Chili  
Sauce



2 TBSP | 4 TBSP  
Green Curry  
Paste



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HELLO

### GREEN CURRY PASTE

A fragrant, flavorful blend of green chilis, garlic, lemongrass, galangal, shallot, and lime

PREP: 5 MIN | COOK: 15 MIN | CALORIES: 670



## NOODLE ON IT

In Step 4, you'll boil the ramen noodles for just 1-2 minutes. Pro tip: Set your timer as soon as the noodles hit the water to guarantee perfect tenderness.

## BUST OUT

- Medium pot
- Strainer
- Large pot
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

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### 1 PREP

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



### 2 COOK CHICKEN

- Cut **chicken\*** into bite-size pieces if necessary.
- Heat a **drizzle of oil** in a large pot over high heat. Add chicken, **garlic**, **scallion whites**, **salt**, and **pepper**; cook, stirring, until chicken is lightly browned and scallion whites are softened, 2-4 minutes (**chicken will finish cooking in Step 3**).



### 3 START SOUP

- Stir **cabbage and carrot mix**, **soy sauce**, and **1½ cups water (3 cups for 4 servings)** into pot with **chicken**. Cover and bring to a boil, then reduce to a simmer. Cook, stirring, until veggies are tender and chicken is cooked through, 2-4 minutes.



### 4 COOK NOODLES

- Once medium pot of water is boiling, add **noodles**; cook, stirring occasionally, until al dente, 1-2 minutes.
- Drain, then rinse noodles under cold water, 30 seconds.



### 5 FINISH SOUP

- Stir **coconut milk (shake in container first)**, **chili sauce**, **curry paste**, and **drained noodles** into pot with **soup**; season with **salt** and **pepper**.



### 6 SERVE

- Divide **soup** between bowls. Garnish with **scallion greens**. Serve.

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