



MUSHROOM LO MEIN

with Fresh Udon Noodles



HELLO LO MEIN

Thick, chewy noodles in a savory sauce

PREP: 15 MIN | **TOTAL: 35 MIN** | **CALORIES: 480**



Green Beans



Garlic



Button Mushrooms



Soy Sauce
(Contains: Soy)



Hoisin Sauce
(Contains: Soy)



Honey



Ginger



Carrot



Scallions



Veggie Stock Concentrate



Sesame Oil



Udon Noodles
(Contains: Wheat, Soy)

START STRONG

Take the udon noodles out of the fridge as you're getting started and let them come to room temperature. This will help them loosen up before cooking.

BUST OUT

- Peeler
- Small bowl
- Large pan
- Oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Green Beans 6 oz | 12 oz
- Ginger 1 Thumb | 2 Thumbs
- Garlic 2 Cloves | 4 Cloves
- Carrot 1 | 2
- Button Mushrooms 4 oz | 8 oz
- Scallions 2 | 4
- Soy Sauce 1 TBSP | 2 TBSP
- Veggie Stock Concentrate 1 | 2
- Hoisin Sauce 1 TBSP | 2 TBSP
- Sesame Oil 1 TBSP | 1 TBSP
- Honey 1 tsp | 2 tsp
- Udon Noodles 8 oz | 16 oz

HELLO WINE



PAIR WITH
Rogue Wave Mendocino County
Pinot Noir, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREP

Wash and dry all produce. Cut green beans into 1-inch pieces. Peel and mince ginger. Mince or grate garlic. Peel carrot, then cut in half lengthwise. Slice into thin half-moons. Trim, then slice mushrooms. Trim, then thinly slice scallions, keeping greens and whites separate.



6 COOK VEGGIES

Heat a drizzle of oil in same pan over medium-high heat. Add mushrooms, carrot, and green beans. Cook, tossing occasionally, until lightly browned and softened, 5-7 minutes. Add ginger, scallion whites, and garlic. Toss until fragrant, 1 minute. Season with salt and pepper.



2 MAKE SAUCE

Whisk together soy sauce, stock concentrate, 1 TBSP hoisin sauce, sesame oil, 1 tsp honey, and ¼ cup water in a small bowl and set aside (we sent more hoisin sauce and honey than needed).



5 FINISH LO MEIN

Reduce heat to medium. Add sauce and noodles to pan. Toss everything until well-coated and sauce has thickened slightly, 1-2 minutes.



3 COOK NOODLES

Heat a drizzle of oil in a large pan over medium heat. (TIP: Use a nonstick pan if you have one.) Add noodles and cook, tossing, until tender, 3-4 minutes. If pan seems dry, add a splash of water. Remove noodles from pan and set aside.



6 PLATE AND SERVE

Divide lo mein between bowls. Garnish with scallion greens and serve.

DELECTABLE!

Fresh udon is great as a starchy base for many stir-fries.

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