



MUSHROOM LO MEIN

with Green Beans and Sweet Ginger Sauce



HELLO LO MEIN

Thick, chewy noodles in a savory sauce

PREP: 20 MIN | **TOTAL: 35 MIN** | **CALORIES: 460**



Green Beans



Garlic



Mixed 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 |
| • Mixed 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
Ça Roule? Beaujolais, 2016

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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.



4 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 (use a nonstick pan if you have one). Add **noodles** and cook, tossing, until tender, 3-4 minutes. (**TIP:** 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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