



PORK NOODLE SOUP BOWLS

with Kale and Ginger



HELLO

YAKISOBA NOODLES

These Japanese-style noodles are chewy, bouncy, and supremely slurpable.

PREP: 15 MIN | **TOTAL: 30 MIN** | **CALORIES: 660**



Garlic



Kale



Thai Chili



Yakisoba Noodles
(Contains: Wheat, Soy)



Soy Sauce
(Contains: Soy)



Ginger



Red Onion



Ground Pork



Pho Stock Concentrates

START STRONG

Give the soup a taste before serving and season it with salt and pepper if you think it needs some. A dash of sriracha, if you have it, will add some nice fiery flavor too.

BUST OUT

- Medium pot
- Peeler
- Large pot
- Strainer
- Oil (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Ginger 1 Thumb | 1 Thumb
- Garlic 2 Cloves | 4 Cloves
- Red Onion 1 | 2
- Kale 4 oz | 8 oz
- Thai Chili  1 | 2
- Ground Pork 10 oz | 20 oz
- Yakisoba Noodles 8 oz | 16 oz
- Pho Stock Concentrates 2 | 4
- Soy Sauce 2 TBSP | 4 TBSP

HELLO WINE



PAIR WITH
Bergschrund Mosel Riesling, 2016

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

 HelloFRESH



1 PREP

Wash and dry all produce. Bring a medium pot of **salted water** to a boil. Peel **ginger**, then mince until you have 1½ TBSP. Mince **garlic**. Halve, peel, and thinly slice **onion**. Remove and discard stems and large ribs from **kale**. Roughly chop leaves. Finely mince **chili**, removing ribs and seeds first for less heat.



4 COOK NOODLES

Once water is boiling, add half the **noodles** from package to pot (use the rest as you like). (**TIP:** If the noodles are stuck together, carefully pull them apart with your hands first.) Cook, stirring occasionally, until al dente, 2-3 minutes. Drain.



2 COOK AROMATICS

Heat a drizzle of **oil** in a large pot over medium heat. Add **onion** and cook, tossing, until lightly softened, 2-3 minutes. Toss in **garlic**, **ginger**, and as much **chili** as you like (start with a pinch and go up from there). Cook until fragrant, about 30 seconds.



5 SIMMER SOUP

Once pork in pot is browned, pour **4 cups water** and **stock concentrates** into same pot. Add **kale** and **soy sauce**, then stir to combine. Bring to a simmer and let bubble until kale is tender, about 5 minutes.



3 BROWN PORK

Add **pork** to pot with onion, breaking up meat into pieces. Cook, tossing, until browned, 5-6 minutes. Season with **salt** and **pepper**.



6 FINISH AND SERVE

Stir drained **noodles** into soup in pot. Divide soup mixture between bowls and serve.

DELISH!

These noodles were made for slurping.

Share your #HelloFreshPics with us! | (800) 733-2414 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK 4 NU-12