



PORK MEATBALL & MUSHROOM RAMEN

with Garlic Chili Oil

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves
Garlic



1 | 1
Chili Pepper



2 | 2
Scallions



1 Thumb | 1 Thumb
Ginger



4 oz | 8 oz
Button Mushrooms



10 oz | 20 oz
Ground Pork



¼ Cup | ½ Cup
Panko Breadcrumbs
Contains: Wheat



2 | 4
Pork Ramen Stock
Concentrates



1 | 2
Mushroom Stock
Concentrate



6 oz | 12 oz
Ramen Noodles
Contains: Wheat



3 oz | 6 oz
Carrot

HELLO

GARLIC CHILI OIL

A tantalizingly spicy drizzle for chewy noodles and aromatic broth



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 940



KIRIN ICHIBAN

Crafted with the finest ingredients, Kirin Ichiban brings more flavor and joy to life's delicious moments. Scan the QR code to see tips on a Kirin-approved beer experience.



HOPELESS RAMEN-TIC

Want to give your finished bowls some ramen-shop-worthy flair?

Instead of thinly slicing your scallion greens in step 1, cut them crosswise into 3-inch pieces, then slice lengthwise into very thin strands. Place in a bowl of ice water and watch them turn into pretty green curls for an impressive garnish!

BUST OUT

- Large pot
- Peeler
- Small bowl
- Medium bowl
- Baking sheet
- Medium pot
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (10 tsp | 16 tsp)

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.**
- Peel and mince or grate **garlic**. Finely chop **chili**. Trim and thinly slice **scallions**, separating whites from greens; finely chop whites. Peel and mince **ginger** until you have 1 TBSP (2 TBSP for 4 servings). Trim and thinly slice **mushrooms**. Trim, peel, and halve **carrot** lengthwise; thinly slice crosswise into half-moons.



4 COOK BROTH & NOODLES

- Add **3 cups water** (6 cups for 4 servings), **pork ramen stock concentrates**, and **mushroom stock concentrate** to pot with **veggies**; bring to a boil.
- Meanwhile, add **noodles** to large pot of boiling salted water (not the broth!); cook until just tender, 1-2 minutes.
- Drain and rinse noodles under cold water. Toss with a **drizzle of oil**.



2 MAKE CHILI OIL & MEATBALLS

- In a small microwave-safe bowl, combine **¼ of the garlic** with **2 TBSP oil** (4 TBSP for 4 servings); microwave until fragrant, 30 seconds. Season with **salt** and add as much **chili** as you like. Set aside.
- In a medium bowl, combine **pork***, **panko**, **scallion whites**, **2 tsp minced ginger** (4 tsp for 4), **¾ tsp salt** (1½ tsp for 4), and **pepper**. Form into 1-inch meatballs.
- Place **meatballs** on a baking sheet. Roast on top rack until browned and cooked through, 12-15 minutes.



5 FINISH BROTH

- Once **meatballs** are done, reduce **broth** to a low simmer; add meatballs and any **roasting juices** from baking sheet. Cook until flavors have combined, 2-3 minutes.
- Taste broth and season generously with **salt** and **pepper**.



3 COOK VEGGIES

- Heat a **large drizzle of oil** in a medium pot over medium-high heat. Add **mushrooms** and **carrot**; season with **salt** and **pepper**. Cook, stirring, until browned and tender, 5-7 minutes.
- Add a **drizzle of oil**, **remaining garlic**, and **remaining minced ginger**. Cook until fragrant, 30 seconds.



6 SERVE

- Divide **noodles** between serving bowls; top with **meatballs**, **veggies**, and as much **broth** as you like. (You may have some broth left over—second helpings!) Top with **scallion greens** and as much **garlic chili oil** as you like. Serve.

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