



SWEET 'N' SOUR YAKISOBA NOODLES

with Carrots, Ginger, and Coconut Cashews



HELLO

YAKISOBA NOODLES

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

PREP: 15 MIN | TOTAL: 25 MIN | CALORIES: 750



Ginger



Garlic



Thai Chili



Sherry Vinegar



Cornstarch



Coriander



Coconut Crunch Cashews
(Contains: Tree Nuts)



Carrots



Scallions



Soy Sauce
(Contains: Soy)



Orange Jam



Yakisoba Noodles
(Contains: Soy, Wheat)



Red Cabbage

START STRONG


We sent more noodles than you need—make sure to add only half the package to the stir-fry. The extras will be great in a ramen bowl or noodle salad for lunch.

BUST OUT

- Medium pot
- Peeler
- Small bowl
- Strainer
- Large pan
- Tongs
- Vegetable oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Ginger 1 Thumb | 2 Thumbs
- Carrots 2 | 4
- Garlic 2 Cloves | 4 Cloves
- Scallions 2 | 4
- Thai Chili  1 | 2
- Soy Sauce 4 TBSP | 8 TBSP
- Sherry Vinegar 5 tsp | 10 tsp
- Orange Jam 2 TBSP | 4 TBSP
- Cornstarch 1 TBSP | 2 TBSP
- Yakisoba Noodles 8 oz | 16 oz
- Coconut Crunch Cashews 1 oz | 2 oz
- Coriander 1 tsp | 1 tsp
- Red Cabbage 4 oz | 8 oz

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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



1 PREP

Wash and dry all produce. Bring a medium pot of water to a boil. Peel **ginger**, then finely mince or grate. Peel **carrots**, then slice very thinly on a diagonal. Thinly slice **garlic**. Trim, then thinly slice **scallions**, separating greens and whites. Mince **chili**, removing ribs and seeds first for less heat.



4 CHOP NUTS

Roughly chop **cashews** into smaller pieces.



2 MAKE SAUCE

Whisk together **soy sauce**, **vinegar**, **jam**, $\frac{1}{4}$ **cup water**, and **cornstarch** in a small bowl. Set aside.



5 COOK AROMATICS AND VEGGIES

Heat a large drizzle of **oil** in a large pan over high heat. Add **garlic**, **ginger**, **scallion whites**, **coriander**, and half the **chili**. (**TIP:** If you're not a fan of spice, use less of or skip the chili.) Cook, stirring, until fragrant, about 30 seconds. Toss in **cabbage** and **carrots**. Cook, tossing, until cabbage wilts and carrots are tender, 3-5 minutes.



3 BOIL NOODLES

Once water boils, separate out **8 oz noodles** (about $2\frac{1}{2}$ cups or half the package; save the rest for another use). Add to pot and cook until just tender, about 2 minutes. Drain, then rinse in strainer under cool running water. Toss with a drizzle of **oil** and set aside.



6 FINISH AND SERVE

Add **noodles** to pan. Using tongs, toss noodles with the other ingredients. Give **soy sauce mixture** a quick stir, then pour into pan and toss noodles again to coat. Cook until noodles are coated in a sticky sauce, about 30 seconds. Remove from heat. Divide noodle stir-fry between plates. Garnish with **scallion greens**, **cashews**, and remaining **chili** to taste.

SENSATIONAL!

Garlic, ginger, and scallions are the backbone of many Asian recipes.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK38 NJ-8