



HelloFresh.com | hello@hellofresh.com



APR 2016 Share your masterpiece! Tag your photos with #HelloFreshPics and share on [f](#) [t](#) [i](#) [c](#)  
You'll be entered into our weekly photo contest!

## Spicy Pork & Kale Soup

with Ramen Noodles, Ginger, and Thai Chili

Thick ramen noodles are perfect for slurping, which is exactly what you'll be doing with this unctuous pork soup. Thai chilies pack some serious heat - be sure to add with caution!



35 min



level 1



Ground Pork



Garlic



Ginger



Thai Chili



Red Onion



Pho Stock Concentrates



Kale




Soy Sauce



Ramen Noodles

## Ingredients

	2 People	4 People
Ground Pork	10 oz	20 oz
Garlic	2 cloves	4 cloves
Ginger	1 thumb	2 thumbs
Thai Chili 	1	2
Red Onion	1	2
Pho Stock Concentrates	2	4
Kale	4 oz	8 oz
Soy Sauce <span style="float: right;">1)</span>	2 T	4 T
Ramen Noodles	9 oz	18 oz
Olive Oil*	1 t	2 t

\*Not Included

## Allergens

1) Soy

## Tools

Medium Pot, Peeler, Large Pot, Strainer

**Nutrition per person** Calories: 826 cal | Fat: 34 g | Sat. Fat: 12 g | Protein: 39 g | Carbs: 90 g | Sugar: 8 g | Sodium: 1828 mg | Fiber: 7 g

---

Ruler

0 in 1/4 in 1/2 in 3/4 in 1 in

1



**1 Prep the ingredients: Wash and dry all produce.** Bring a medium pot of **salted water** to a boil. Mince or grate the **garlic**. Peel and mince the **ginger**. Remove and discard the **kale stems** and **ribs**, then roughly chop the **leaves**. Halve, peel, and thinly slice the **red onion**. Finely mince the **Thai chili**.

3



**2 Cook the aromatics:** Heat a drizzle of **oil** in a large pot over medium heat. Add the sliced **red onion** to the pot and cook, stirring for 2 minutes, until slightly softened. Add the **garlic, ginger**, and as much **Thai chili** as you like (start with a little and go up from there!). Cook for 30 seconds, until fragrant.

**3 Brown the pork:** Add the **pork** to the same pot, breaking up the meat into pieces, and cook for 5-6 minutes, until browned. Season with **salt** and **pepper**.

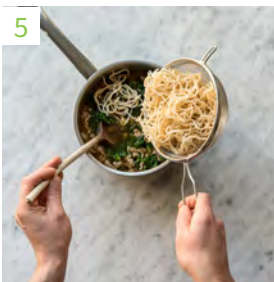
4



**4 Simmer the soup:** Add **4 cups water** and the **stock concentrates** to the pot with the **pork**. Stir to combine, then add the **kale** and **soy sauce**. Bring to a simmer for 5 minutes, until the **kale** is just tender.

**5 Cook the ramen noodles:** Add the **ramen noodles** to the pot of **salted water** and cook for 2-3 minutes, or until al dente. Drain and add to the soup.

5



**6 Plate and serve:** Serve divided between bowls and enjoy!