



SWEET POTATO SOY RAMEN & POACHED EGGS

with Crispy Fried Onions & Sesame Seeds

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Sweet Potatoes



1 | 2

Green Bell Pepper



2 | 4

Scallions



1 Thumb | 2 Thumbs
Ginger



4.5 oz | 9 oz
Ramen Noodles
Contains: Wheat



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Sesame, Soy,
Wheat



1 | 2
Miso Sauce
Concentrate
Contains: Soy



1 | 2
Pho Stock
Concentrate



1 | 2
Mushroom Stock
Concentrate



5 tsp | 10 tsp
Rice Wine Vinegar



2 | 4
Eggs
Contains: Eggs



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



1 | 2
Crispy Fried Onions
Contains: Wheat



1 tsp | 2 tsp
Sriracha



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

TECHNIQUE: POACHED EGGS

Elevate the simple, humble egg into a luxurious treat that needs no oil or butter, and is the perfect addition to a bowl of hearty ramen!



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 780



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EGG POACHING 101

Straining the eggs in Step 5 removes the watery part of the whites that creates those unappealing thin strands when poached. This technique helps give the eggs a tidy, round shape (as does cooking them in the ladle for a few seconds while everything firms up).

BUST OUT

- Medium pot
- Large pot
- Strainer
- 2 Medium bowls
- Fine-mesh strainer
- Ladle
- Slotted spoon
- Paper towels
- Kosher salt
- Cooking oil (1 TBSP | 1 TBSP)
- Nonstick cooking spray



1 PREP

- Bring a medium pot of **plain water** to a boil, then reduce to a low simmer and cover. Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Dice **sweet potatoes** into ½-inch pieces. Core and dice **bell pepper** into ½-inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **ginger**.



2 COOK NOODLES

- Once large pot of salted water is boiling, add **noodles**. Cook, stirring occasionally, until tender, 1-2 minutes. Turn off heat.
- Drain and rinse noodles under cold water. Toss with a **drizzle of oil**. (TIP: **Rinsing stops the cooking and helps prevent noodles from sticking.**) Transfer to a medium bowl. Wipe out pot.



3 START BROTH

- Heat a **large drizzle of oil** in pot used for noodles over medium-high heat. Add **sweet potatoes**; lightly season with **salt**.
- Cook, stirring occasionally, until sweet potatoes begin to soften and brown, 5-6 minutes. TIP: **If sweet potatoes begin to brown too quickly, reduce heat to medium, adding another drizzle of oil if needed.**
- Stir in **bell pepper, scallion whites, and ginger**; cook, stirring occasionally, until bell pepper begins to soften, 3-4 minutes more.



4 FINISH BROTH

- To pot with **veggies**, add **3 cups water** (5½ cups for 4 servings), **sweet soy glaze, miso sauce concentrate, pho stock concentrate, and mushroom stock concentrate**. Stir to combine. Bring to a boil and cook until sweet potatoes are tender, 3-4 minutes.
- Remove from heat. Stir in **1 TBSP vinegar** (2 TBSP for 4) and cover to keep warm.



5 PREP EGG

- Once medium pot of plain water is gently simmering, place a fine-mesh strainer over a second medium bowl. Coat inside of a ladle with **nonstick cooking spray**.
- Working with **one egg*** at a time, carefully crack into strainer and gently swirl egg for no more than 10 seconds, allowing some of the thinner egg white to drain into bowl (the thicker egg white should remain attached). TIP: **Don't let each egg drain for too long!**
- Carefully tilt strainer with egg toward prepared ladle so that egg slides into ladle.



6 POACH EGG

- Keeping ladle with **egg** upright, slowly submerge ladle into medium pot with **gently simmering plain water**, allowing water to gently flow into ladle and over egg. (TIP: **Some egg white may spill over slightly; it's OK.**) Hold in place for 5 seconds, then tip egg into water.
- Cook until egg white is set and yolk is cooked to desired doneness, 3-4 minutes.
- Using a slotted spoon, carefully transfer **poached egg** to a paper-towel-lined plate.
- Repeat Steps 5 and 6 to prep and poach remaining egg. (Discard strained egg whites.)



7 SERVE

- Divide **noodles** between bowls and ladle **broth** over noodles. Drizzle with **remaining vinegar** to taste. TIP: **A bit more vinegar will help balance out any extra sweetness in the ramen.**
- Top **ramen** with **poached eggs**; sprinkle with **sesame seeds** and **crispy fried onions**. Drizzle with **Sriracha** to taste. Garnish with **scallion greens** and serve.

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*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.