



PORK RAMEN IN A SHOYU-STYLE BROTH

FAST & FRESH

Bok Choy, Chili Garlic Oil & Crispy Onions

BOX TO PLATE: 15 MINUTES

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

- Large pot
- Plastic wrap
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (**2 tsp** | **2 tsp**)



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



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CALORIES: 830

1 PREP



2 | 4
Scallions



1 Clove | 2 Cloves
Garlic



10 oz | 20 oz
Ground Pork

- **Wash and dry produce.**
- Trim and slice **scallions**, separating whites from greens. Peel and mince or grate **garlic**.
- Drizzle **oil** in a hot large pot. Add **pork*** and **scallion whites**; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned, 2 minutes (*it will finish cooking in Step 3*).



2 HEAT



2 | 4
Chicken Stock Concentrates



2 | 4
Pork Ramen Stock Concentrates



2 TBSP | 2 TBSP
Soy Sauce
Contains: Soy, Wheat



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



1 TBSP | 1 TBSP
Sesame Oil
Contains: Sesame



1 tsp | 2 tsp
Chili Flakes

- To pot with **pork mixture**, add **3½ cups water**, **chicken stock concentrates**, **pork ramen stock concentrates**, and **half the soy sauce** (7 cups water and all the soy sauce for 4); cover and bring to a simmer.
- Meanwhile, in a small microwave-safe bowl, mix **sesame seeds**, **garlic**, **half the sesame oil** (all for 4), a **drizzle of oil**, a **big pinch of salt**, and as many **chili flakes** as you like. Cover with plastic wrap and microwave until fragrant, 30 seconds.



3 SIMMER



4.5 oz | 9 oz
Ramen Noodles
Contains: Wheat



4 oz | 8 oz
Bok Choy and Napa Cabbage



5 oz | 10 oz
Spinach

- Once **broth** is simmering, reduce heat under pot to medium. Add **noodles**, **bok choy and napa cabbage**, and **spinach**; simmer, stirring, until noodles are tender and pork is cooked through, 2 minutes.
- Taste and season with **salt** and **pepper** if desired.



4 SERVE



1 | 2
Crispy Fried Onions
Contains: Wheat

- Divide **ramen** between large soup bowls. Stir in as much **chili garlic oil** as you like.
- Top with **scallion greens** and a **few crispy onions**. Serve. **TIP:** *Don't add all the onions just yet! Add them as you eat to keep them nice and crispy.*



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