

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)



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PORK RAMEN IN A SHOYU-STYLE BROTH

Bok Choy, Chili Garlic Oil & Crispy Onions







CALORIES: 830





1 PREP



Scallions





1 Clove 2 Cloves



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







Stock Concentrates



2 TBSP | 2 TBSP Soy Sauce Contains: Sov. Wheat









Chili Flakes

1TBSP 2 TBSP 1TBSP 1TBSP 1tsp 2 tsp Pork Ramen Sesame Seeds

Sesame Oil Contains: Sesame Contains: Sesame

• To pot with **pork mixture**, add 31/2 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 microwavesafe 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



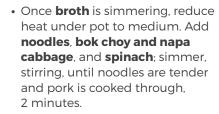
4.5 oz | 9 oz Ramen Noodles **Contains: Wheat**



4 oz | 8 oz Bok Choy and Napa Cabbage



5 oz | 10 oz Spinach



· Taste and season with salt and pepper if desired.



4 SERVE



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.

