



THAI-INSPIRED CURRY PORK NOODLE SOUP

with Coconut Milk, Bok Choy, Napa Cabbage & Lime

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Chili Pepper



1 | 2
Lime



10 oz | 20 oz
Ground Pork



4 oz | 8 oz
Bok Choy & Napa
Cabbage



1 tsp | 2 tsp
Garlic Powder



1 | 2
Pork Ramen Stock
Concentrate



1 | 2
Chicken Stock
Concentrate



1 | 2
Veggie Pho Stock
Concentrate



1 TBSP | 2 TBSP
Curry Powder



4.5 oz | 9 oz
Ramen Noodles
Contains: Wheat



1 | 2
Coconut Milk
Contains: Tree Nuts



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

*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Diced Chicken
Thighs

Calories: 680



10 oz | 20 oz
Ground Beef**

Calories: 860



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 850



HELLO

COCONUT MILK

Subtly sweet with a rich texture—
it's ideal for creamy soups.

SOME LIKE IT HOT

Don't let its size fool you: Our little
chili pepper packs a punch! Add
as much or as little as you like.
You're the chef!

BUST OUT

- Medium pot
- Strainer
- Large pot
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (1 tsp | 2 tsp)

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

🍳 *Chicken is fully cooked when internal temperature reaches 165°.

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



1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Finely chop **chili**. Quarter **lime**.



3 START SOUP & COOK NOODLES

- Stir **stock concentrates**, **curry powder**, **1½ cups water** (3 cups for 4 servings), and **1 tsp sugar** (2 tsp for 4) into pot with **pork and veggies**. Cover, bring to a boil, and cook until veggies are tender, 2-4 minutes.
- While soup simmers, add **noodles** to medium pot with boiling water; cook, stirring occasionally, until al dente, 1-2 minutes.
- Drain, then rinse noodles under cold water, 30 seconds.



2 COOK PORK & VEGGIES

- Heat a **drizzle of oil** in a large pot over high heat. Add **pork*** and **½ tsp salt** (1 tsp for 4 servings). Using a spatula, press into an even layer; cook, undisturbed, until lightly browned on bottom, 2 minutes.
- Break up pork into pieces; add **bok choy and napa cabbage**, **garlic powder**, and **half the chili** (whole chili for 4). (TIP: Use less chili if you prefer a milder soup!) Cook until pork is cooked through and veggies are slightly softened, 2-3 minutes more.

🍳 Open package of **chicken*** and drain off any excess liquid.

🍳 Swap in chicken or **beef*** for pork (no need to break up chicken into pieces!).



4 FINISH & SERVE

- Stir **coconut milk**, **drained noodles**, and a **big squeeze of lime juice** into pot with **soup**; season with **salt** and **pepper** to taste.
- Divide soup between bowls. Squeeze **juice from remaining lime wedges** over top and serve.