

INGREDIENTS

2 PERSON | 4 PERSON



Scallions



1 Thumb | 2 Thumbs Ginger



10 oz | 20 oz Sun Noodle Ramen Noodles Contains: Wheat



5 tsp | 10 tsp Rice Wine Vinegar



10 oz | 20 oz

Ground Pork



4 oz | 8 oz Coleslaw Mix



2 TBSP | 4 TBSP Soy Sauce



4 TBSP | 8 TBSP Katsu Sauce Contains: Soy, Wheat Contains: Soy, Wheat



1 TBSP | 1 TBSP Worcestershire Sauce



1 2 Mushroom Stock Concentrate



ANY ISSUES WITH YOUR ORDER?

 $\ensuremath{^{**}\text{In}}$ our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one packagerest 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 Shrimp Contains: Shellfish



10 oz | 20 oz Ground Beef**



G Calories: 960

JAPANESE PORK & CABBAGE YAKISOBA NOODLES

with Pickled Ginger



XXXXXXXXX



HELLO

YAKISOBA

This classic Japanese stir-fry is a popular street food that translates to "arilled noodles."

NOODLE ON THIS

Rinsing noodles stops the cooking process at just the right time, and removes the starchy residue that might make them clump up when stir-frying. They'll warm right back up in a hot pan!

BUST OUT

Strainer

Large pan

• Paper towels 😏

- Medium pot
- Small bowl
- Plastic wrap
- Kosher salt
- Black pepper
- Sugar (¾ tsp | 1½ tsp)
- Cooking oil (1 TBSP | 1 TBSP)

MORE IS MORE

If you ordered 6 servings, simply triple the amounts in the 2-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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*Ground Pork is fully cooked when internal temperature

- shrimp are fully cooked when internal temperature
- S *Ground Beef is fully cooked when internal temperature



1 PREP

- Bring a medium pot of water to a boil. Wash and dry produce.
- Peel **ginger** and slice lengthwise into 1/4-inch-thick planks; stack planks and slice lengthwise into ¼-inch-thick matchsticks. Trim and cut scallion whites into 1-inch batons: thinly slice scallion greens.



2 PICKLE GINGER

- Place ginger, vinegar, 1/4 tsp sugar, and 1/4 tsp salt in a small microwavesafe bowl (use ½ tsp sugar and ½ tsp salt for 4 servings); cover tightly with plastic wrap.
- Microwave until ginger is tender, 30-60 seconds: uncover and refrigerate until ready to serve.



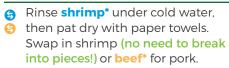
3 COOK NOODLES

- Once water is boiling, gently separate Sun Noodle Ramen Noodles and add to pot. Cook, stirring occasionally, until just tender, 2 minutes.
- Drain and rinse thoroughly under cold water, at least 30 seconds. Shake off anv excess water.



4 COOK PORK & VEGGIES

- Heat a large drizzle of oil in a large pan over medium-high heat. Add pork* and scallion whites; season with pepper. Cook, breaking up meat into pieces, until browned, 3 minutes.
- Add another **drizzle of oil** to pan; stir in coleslaw mix and drained noodles. (For 4 servings, if your pan isn't large enough, carefully transfer everything to empty pot used for noodles.) Cook, stirring occasionally, until veggies are tender and pork is cooked through, 3-4 minutes.





5 FINISH NOODLES

· Remove pan from heat. Stir in soy sauce, katsu sauce, stock concentrate, half the Worcestershire sauce, and 1/2 tsp sugar (all the Worcestershire sauce and 1 tsp sugar for 4 servings). Toss until thoroughly combined.



6 SERVE

 Divide noodles between shallow bowls: top with **scallion greens** and as much pickled ginger as you like. Serve.