



JAPANESE PORK & CABBAGE YAKISOBA NOODLES

with Pickled Ginger

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
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
Contains: Soy, Wheat



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



1 TBSP | 1 TBSP
Worcestershire
Sauce



1 | 2
Mushroom Stock
Concentrate



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
Shrimp
Contains: Shellfish

Calories: 700



10 oz | 20 oz
Ground Beef**

Calories: 960



PREP: 10 MIN | COOK: 20 MIN | CALORIES: 940



SUN NOODLE®

SUN NOODLE RAMEN NOODLES

Sun Noodle makes noodles for some of the best ramen shops in Hawaii, the mainland, and the world—and now for you to enjoy at home.



HELLO

YAKISOBA

This classic Japanese stir-fry is a popular street food that translates to “grilled 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

- Medium pot
- Strainer
- Small bowl
- Large pan
- Plastic wrap
- Paper towels ^{🇺🇸}
- Kosher salt
- Black pepper
- Sugar ($\frac{3}{4}$ tsp | $\frac{1}{2}$ 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 reaches 160°.

^{🇺🇸} *Shrimp are fully cooked when internal temperature reaches 145°.

^{🇺🇸} *Ground Beef is fully cooked when internal temperature reaches 160°.



1 PREP

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



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.

- ^{🇺🇸} Rinse **shrimp*** under cold water, then pat dry with paper towels. Swap in shrimp (**no need to break into pieces!**) or **beef*** for pork.



2 PICKLE GINGER

- Place **ginger, vinegar, $\frac{1}{4}$ tsp sugar,** and **$\frac{1}{4}$ tsp salt** in a small microwave-safe bowl (**use $\frac{1}{2}$ tsp sugar and $\frac{1}{2}$ 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.



5 FINISH NOODLES

- Remove pan from heat. Stir in **soy sauce, katsu sauce, stock concentrate, half the Worcestershire sauce,** and **$\frac{1}{2}$ tsp sugar (all the Worcestershire sauce and 1 tsp sugar for 4 servings)**. Toss until thoroughly combined.



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 any excess water.



6 SERVE

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