



SPICY PORK DAN DAN NOODLE SOUP

with Charred Cabbage, Szechuan Spices & Sesame Seeds

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



2 Cloves | 4 Cloves
Garlic



4 oz | 8 oz
Coleslaw Mix



10 oz | 20 oz
Ground Pork



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



2 TBSP | 4 TBSP
Szechuan Paste
Contains: Sesame, Soy, Wheat



1.15 oz | 2.3 oz
Peanut Butter
Contains: Peanuts



1 | 2
Pork Ramen Stock Concentrate



1 | 2
Chicken Stock Concentrate



4.5 oz | 4.5 oz
Lo Mein Noodles
Contains: Wheat



1 tsp | 2 tsp
Chili Flakes



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*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
Ground Beef**

Calories: 740



10 oz | 20 oz
Ground Turkey

Calories: 600



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 720



HELLO

SZECHUAN PASTE

Fiery heat, a hint of sweetness, and taste-bud-tingling flavor

TWO IN ONE

Why separate the scallion whites from the greens? The whites are better suited for cooking, while the greens make for a bright and crisp topping.

BUST OUT

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

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, 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. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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

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

🍗 *Ground Turkey is fully cooked when internal temperature reaches 165°.



1 PREP & CHAR CABBAGE

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **garlic**.
- Heat a **drizzle of oil** in a medium pot over high heat. Add **coleslaw mix** and cook, stirring constantly, until lightly charred, 1-2 minutes. Transfer to a plate.



3 FINISH BROTH

- Once pork is done, add **Szechuan paste** and **peanut butter**; cook, stirring occasionally, until lightly browned and combined, 1-2 minutes.
- Stir in **pork ramen stock concentrate, chicken stock concentrate, and 2½ cups water (4½ cups for 4 servings)**. Bring to a boil, then reduce heat to low. Cook, stirring occasionally, until slightly thickened, 2-4 minutes.
- Taste and season with **salt and pepper** if necessary.



2 COOK PORK & START BROTH

- Heat a **drizzle of oil** in pot used for coleslaw mix over medium-high heat. Add **scallion whites** and **garlic**; cook, stirring occasionally, until fragrant, 20-30 seconds.
- Add **pork***, **half the sesame seeds**, and **¼ tsp salt (½ tsp for 4 servings)**; cook, breaking up meat into pieces, until browned and cooked through, 5-7 minutes.
- 🍖 Swap in **beef*** or **turkey*** for pork; cook until browned and cooked through, 4-6 minutes.



4 COOK NOODLES & SERVE

- Once salted water is boiling, add **half the noodles (all for 4 servings)** to pot. Cook, stirring occasionally, until al dente, 5-7 minutes.
- Drain noodles; rinse under cold water for 30 seconds.
- Divide noodles between large soup bowls. Pour **broth** over noodles and top with **charred cabbage**. Garnish with **scallion greens, remaining sesame seeds, and chili flakes** to taste. Serve.

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