



SPICY-SWEET SZECHUAN PORTOBELLO LO MEIN

with Bell Pepper & Peanuts

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Onion



1 | 2
Green Bell Pepper



2 | 4
Portobello
Mushrooms



4 tsp | 8 tsp
Honey



1 | 2
Miso Sauce
Concentrate
Contains: Soy



2 TBSP | 2 TBSP
Soy Sauce
Contains: Soy, Wheat



5 tsp | 5 tsp
Rice Wine Vinegar



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



4.5 oz | 9 oz
Lo Mein Noodles
Contains: Wheat



1 oz | 2 oz
Peanuts
Contains: Peanuts



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



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: 640



10 oz | 20 oz
Chopped Chicken
Breast
Calories: 710



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 500



HELLO





SZECHUAN SAUCE

Sweet, savory, and tangy—with a bit of heat too!

TOAST FOR THE MOST

To bring out flavor and crunch, toast the peanuts in a small dry pan over medium heat, stirring frequently, 2-3 minutes.

BUST OUT

- Medium pot
- Large pan
- Small bowl
- Strainer
- Whisk
- Paper towels  
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp) (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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1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Halve, peel, and thinly slice **onion**. Halve, core, and thinly slice **bell pepper** into strips. Using the tip of a spoon, remove and discard black gills from undersides of **mushrooms**; trim any large stems if necessary. Thinly slice mushrooms into strips (**if strips are too long, cut them in half crosswise**).




4 COOK NOODLES

- Once water is boiling, add **noodles** to pot. Cook, stirring occasionally, until al dente, 5-7 minutes. Drain.





2 MAKE SAUCE

- In a small bowl, whisk together **honey**, **miso sauce concentrate**, **half the soy sauce**, **half the vinegar**, **half the Szechuan paste** (use more for more heat), and **¼ cup water**. (For 4 servings, use all the soy sauce, all the vinegar, and ⅓ cup water.)
-  Rinse **shrimp*** under cold water. Pat shrimp or **chicken*** dry with paper towels; season with **salt** and **pepper**. Heat a **large drizzle of oil** in a large pan over medium-high heat. Add shrimp or chicken in a single layer; cook, stirring occasionally, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.





5 FINISH LO MEIN

- While noodles cook, roughly chop **peanuts**.
- Add **drained noodles** to pan with **veggies**; toss until noodles are thoroughly coated in sauce. Taste and season with **salt** and **pepper** if desired.
-  Add **shrimp** or **chicken** to pan along with **noodles**.
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3 COOK VEGGIES


- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **onion**, **bell pepper**, and **mushrooms**; cook, stirring occasionally, until softened and lightly browned, 5-7 minutes.
- Stir in **Szechuan sauce mixture**; cook, stirring occasionally, until sauce has reduced and slightly thickened, 1-2 minutes.
-  Use pan used for shrimp or  chicken here.



6 SERVE

- Divide **lo mein** between shallow bowls. Top with **peanuts** and serve.

 *Shrimp are fully cooked when internal temperature reaches 145°.

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