



# PORK MEATBALL & MUSHROOM RAMEN

with Garlic Chili Oil

## INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves  
Garlic



1 | 1  
Chili Pepper



2 | 4  
Scallions



1 Thumb | 1 Thumb  
Ginger



4 oz | 8 oz  
Button Mushrooms



10 oz | 20 oz  
Ground Pork



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



2 | 4  
Pork Ramen Stock  
Concentrates



1 | 2  
Mushroom Stock  
Concentrate



4.5 oz | 4.5 oz  
Ramen Noodles  
Contains: Wheat



3 oz | 6 oz  
Carrot



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

2 PERSON | 4 PERSON

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: 790



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 520



HELLO

### GARLIC CHILI OIL

A tantalizingly spicy drizzle for chewy noodles and aromatic broth

### HOPELESS RAMEN-TIC

Want to give your finished bowls some ramen-shop-worthy flair? Instead of thinly slicing your scallion greens in Step 1, cut them crosswise into 3-inch pieces, then slice lengthwise into very thin strands. Place in a bowl of ice water and watch them turn into pretty green curls for an impressive garnish!

### BUST OUT

- Large pot
- Peeler
- Small bowl
- Medium bowl
- Medium pot
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (10 tsp | 16 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 large pot of **salted water** to a boil. **Wash and dry produce.**
- Peel and mince or grate **garlic**. Finely chop **chili**. Trim and thinly slice **scallions**, separating whites from greens; mince whites. Peel and mince **ginger** until you have 1 TBSP (2 TBSP for 4 servings). Trim and thinly slice **mushrooms** (skip if your mushrooms are pre-sliced!). Trim, peel, and halve **carrot** lengthwise; thinly slice crosswise into half-moons.



### 2 MAKE CHILI OIL & MEATBALLS

- In a small microwave-safe bowl, combine  $\frac{1}{4}$  of the **garlic** with **2 TBSP oil** (4 TBSP for 4 servings); microwave until fragrant, 30 seconds. Season with **salt** and add as much **chili** as you like. Set aside.
- In a medium bowl, combine **pork\***, **panko**, **scallion whites**, **2 tsp minced ginger** (4 tsp for 4),  $\frac{3}{4}$  tsp salt (1 $\frac{1}{2}$  tsp for 4), and **pepper**. Form into 1-inch meatballs.

Swap in **beef\*** for pork.



### 3 COOK VEGGIES

- Heat a **large drizzle of oil** in a medium pot over medium-high heat (use a large pot for 4 servings). Add **mushrooms** and **carrot**; season with **salt** and **pepper**. Cook, stirring, until browned and tender, 5-7 minutes.
- Add another **drizzle of oil**, **remaining garlic**, and **remaining minced ginger**. Cook until fragrant, 30 seconds.



### 4 MAKE BROTH & COOK NOODLES

- Add **3 cups water** (6 cups for 4 servings), **pork ramen stock concentrates**, and **mushroom stock concentrate** to pot with **veggies**; bring to a boil.
- Meanwhile, add **half the noodles** (all for 4) to pot with **salted water** (not the broth!); cook until just tender, 1-2 minutes.
- Drain and rinse noodles under cold water. Toss with a **drizzle of oil**.



### 5 COOK MEATBALLS

- Once **broth** is boiling, reduce to a simmer and add **meatballs**; cook, stirring occasionally, until cooked through, 3-4 minutes.
- Taste broth and season generously with **salt** and **pepper**.



### 6 SERVE

- Divide **noodles** between bowls; top with **meatballs**, **veggies**, and as much **broth** as you like. (You may have some **broth left over—seconds!**) Top with **scallion greens** and as much **garlic chili oil** as you like. Serve.

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

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