



# SZECHUAN PORK NOODLE STIR-FRY

with Carrot, Scallions & Peanuts

## INGREDIENTS

2 PERSON | 4 PERSON



**1 Clove | 2 Cloves**  
Garlic



**2 | 2**  
Scallions



**3 oz | 6 oz**  
Carrot



**½ oz | 1 oz**  
Peanuts  
Contains: Peanuts



**4 TBSP | 8 TBSP**  
Sweet Soy Glaze  
Contains: Sesame, Soy, Wheat



**1 | 2**  
Pork Ramen Stock Concentrate



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



**5 tsp | 5 tsp**  
White Wine Vinegar



**1.15 oz | 1.15 oz**  
Peanut Butter  
Contains: Peanuts



**1 tsp | 1 tsp**  
Chili Flakes



**10 oz | 20 oz**  
Ground Pork



**4.5 oz | 9 oz**  
Ramen Noodles  
Contains: Wheat



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP  
OR GIVE US A CALL AT (646) 846-3663.

\*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: 630



**10 oz | 20 oz**  
Ground Beef\*\*  
Calories: 880



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 870



## NOODLE ON IT

In Step 5, you'll cook the ramen noodles for a mere 1-2 minutes. Pro tip: Set your timer to guarantee perfectly tender results! These noodles can overcook very quickly, and this short boil ensures they won't turn to mush while you toss the stir-fry.

## BUST OUT

- Medium pot
  - Whisk
  - Peeler
  - Large pan
  - Box grater
  - Strainer
  - Small bowl
  - Paper towels 🇺🇸
- Kosher salt
  - Black pepper
  - Sugar (1½ tsp | 3 tsp)
  - Cooking oil (1 tsp | 1 tsp)
  - Butter (1 TBSP | 2 TBSP)
- Contains: Milk

## 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.

## HOW WAS YOUR MEAL?



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### 1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Peel and mince **garlic**. Trim and cut **scallions** crosswise into 1-inch pieces; thinly slice **one-quarter of the scallion greens**. Trim and peel **carrot**; grate on the largest holes of a box grater. Roughly chop **peanuts**.



### 4 FINISH PORK

- Add **garlic** and **scallion pieces** to pan with **pork**; cook until fragrant, 1-2 minutes.
- Stir in **sauce**; cook until reduced and thickened slightly, 1-2 minutes.



### 2 MAKE SAUCE

- In a small bowl, whisk together **sweet soy glaze**, **stock concentrate**, **half the Szechuan paste**, **half the vinegar**, **half the peanut butter**, **1½ tsp sugar**, **¼ cup water**, and **chili flakes** to taste until smooth. (For 4 servings, use all the Szechuan paste, all the vinegar, all the peanut butter, 3 tsp sugar, and ¼ cup water.)



### 5 COOK RAMEN & STIR-FRY

- Once water is boiling, add **noodles** to pot. Cook, stirring occasionally, until tender, 1-2 minutes. Drain and thoroughly rinse under cold water, at least 30 seconds. (This stops cooking and helps prevent sticky noodles.)
- Add drained noodles, **carrot**, and **1 TBSP butter** (2 TBSP for 4 servings) to pan with **pork mixture**. Toss until noodles are warmed through and everything is thoroughly combined, 1-2 minutes. (TIP: If needed, stir in water a splash at a time until noodles are thoroughly coated in sauce.) Taste and season with **salt** and **pepper**.



### 3 START PORK

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **pork\***. Using a spatula, press into an even layer. Cook, undisturbed, until browned on bottom, 3-4 minutes.
- Break up meat into pieces and continue cooking until pork is cooked through, 2-4 minutes more.

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



### 6 SERVE

- Divide **stir-fry** between bowls. Top with **sliced scallion greens**, **peanuts**, and **remaining chili flakes** to taste. Serve.

\*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°.