

INGREDIENTS

2 PERSON | 4 PERSON



Carrots



1 tsp | 2 tsp Garlic Powder





1 oz | 2 oz Sweet Thai 🐧 Chili Sauce





Scallions



1 TBSP | 2 TBSP Curry Powder



Pho Stock Concentrates



Veggie Stock Concentrate



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



Coconut Milk **Contains: Tree Nuts**



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.



HelloCustom

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



Tofu Contains: Soy



10 oz | **20 oz 6** Chopped Chicken Breast

G Calories: 800

Calories: 750

SPICY COCONUT CURRY NOODLE SOUP

with Carrots, Spinach & Lime



PREP: 5 MIN COOK: 20 MIN CALORIES: 570



HELLO

CURRY POWDER

A fragrant, earthy spice blend starring turmeric and cumin

LOOSEY-JUICY

Firmly roll the lime with your palm before quartering it. This quick hack softens the fruit, helping it yield more juice.

BUST OUT

- Medium pot
- Strainer
- Large 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

HOW WAS YOUR MEAL?



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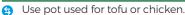
1 START PREP

- · Bring a medium pot of water to a boil. Wash and dry produce.
- Peel carrots; halve lengthwise and slice on a diagonal into ¼-inch-thick pieces. Trim and thinly slice scallions, separating whites from greens.
- © Open and drain **tofu**; press out excess water with paper towels. Cut into ¾-inch cubes. Open package of chicken* and drain off any excess liquid. Season with salt and pepper. Heat a drizzle of oil in a large pot over medium-high heat. Using a spatula, arrange into an even layer. Cook, undisturbed, until browned on bottom, 3-4 minutes. Cook, stirring occasionally, until tofu is browned all over. 3-4 minutes, or until chicken is cooked through, 4-6 minutes, Transfer to a plate; wipe out pot.



2 START SOUP

- Heat a large drizzle of oil in a large pot over medium-high heat. Add carrots, scallion whites, curry powder, salt, and pepper. Cook, stirring, until slightly softened, 1-2 minutes.
- Stir 1½ cups water (3 cups for 4 servings). pho stock concentrates, veggie stock concentrate, chili sauce, and garlic powder into pot with veggies. Bring to a boil, then reduce heat to medium low. Cook, stirring occasionally, until carrots are tender, 2-4 minutes.







3 FINISH PREP

· Meanwhile, quarter lime.



4 COOK NOODLES

- Once pot of water is boiling, add **noodles**: cook, stirring occasionally, until al dente, 1-2 minutes.
- Drain, then rinse noodles under cold water for 30 seconds.



5 FINISH SOUP

- Stir spinach, drained noodles, coconut milk, and a big squeeze of lime juice into pot with soup; cook, stirring, until spinach is wilted and soup is simmering, 1-3 minutes.
- · Taste and season with salt and pepper.
- Stir tofu or chicken along with spinach. coconut milk, drained noodles, and a big squeeze of lime juice into pot with soup; continue as instructed.



6 SERVE

• Divide soup between bowls. Sprinkle with scallion greens and serve with remaining lime wedges on the side.