

# **INGREDIENTS**

2 PERSON | 4 PERSON



Scallions



3.5 oz | 7 oz Vermicelli Noodles



Diced Skinless Dark Meat Chicken



2 TBSP | 4 TBSP Soy Sauce Contains: Soy, Wheat



4 oz | 8 oz Red Cabbage and Carrot Mix



4 TBSP | 8 TBSP Umami Ginger Sauce Contains: Soy, 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.



# **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 Shrimp Contains: Shellfish



# **GINGERY CHICKEN & RICE-NOODLE STIR-FRY**

with Dark Meat Chicken, Scallions & Sriracha





# **HELLO**

## **VERMICELLI NOODLES**

These tender, quick-cooking rice noodles are perfect for stir-fries.

### **USE YOUR NOODLE**

Rinsing the noodles under cold water after boiling halts the cooking process to ensure they have just the right texture.

### **BUST OUT**

- Small pot
- Large pan
- 2 Medium bowls Paper towels (5)
- Strainer
- · Black pepper
- Cooking oil (1 TBSP | 1 TBSP)

# **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 & SOAK NOODLES**

- Bring a small pot of water to a boil. Wash and dry produce.
- Trim scallions; thinly slice greens until you have 1 TBSP (2 TBSP for 4 servings). Cut remaining greens and whites into 1-inch pieces.
- Place **noodles** in a medium heatproof bowl.
- Once water is boiling, pour over noodles; soak until noodles can be easily pulled apart with a fork, 3-4 minutes. Drain and rinse under cold water (noodles will finish cooking in Step 3).



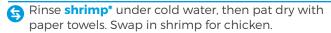
# **3 FINISH STIR-FRY**

- Heat a large drizzle of oil in same pan over medium-high heat. Add cabbage and carrot mix and cook, stirring occasionally, until just tender, 2-3 minutes.
- Add drained noodles and cook, tossing, until combined,
  1-2 minutes more. (If noodles seem dry, add another drizzle of oil.)
- Remove from heat. Add chicken and scallion mixture, umami ginger sauce, half the Sriracha, and remaining soy sauce; toss until coated and saucy.



### **2 START STIR-FRY**

- Open package of chicken\* and drain off any excess liquid; place in a second medium bowl. Toss with 1 tsp soy sauce (2 tsp for 4 servings) and pepper.
- Heat a drizzle of oil in a large, preferably nonstick, pan over medium-high heat. Add chicken and scallion pieces in a single layer. Cook, stirring occasionally, until chicken is browned and cooked through and scallions are lightly charred, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.





### **4 SERVE**

 Divide stir-fry between shallow bowls; top with sliced scallion greens and drizzle with as much remaining Sriracha as you like. Serve.