



GINGERY CHICKEN & RICE-NOODLE STIR-FRY

with Dark Meat Chicken, Scallions & Sriracha

INGREDIENTS

2 PERSON | 4 PERSON



4 | 8
Scallions



3.5 oz | 7 oz
Vermicelli Noodles



10 oz | 20 oz
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



2 tsp | 4 tsp
Sriracha



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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

Calories: 440



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 500



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
- 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.

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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.

- Rinse **shrimp*** under cold water, then pat dry with paper towels. Swap in shrimp for chicken.



4 SERVE

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

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

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