

### **INGREDIENTS**

2 PERSON | 4 PERSON



Scallions



1 Clove | 2 Cloves Garlic



10 oz | 20 oz Ground Beef\*\*



4 oz | 8 oz Red Cabbage and Carrot Mix



Pork Ramen Stock Concentrate



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



4.5 oz | 9 oz Ramen Noodles Contains: Wheat



1 TBSP | 2 TBSP Sesame Seeds Contains: Sesame



1tsp | 1tsp Chili Flakes



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 packagerest assured it contains the correct amount.

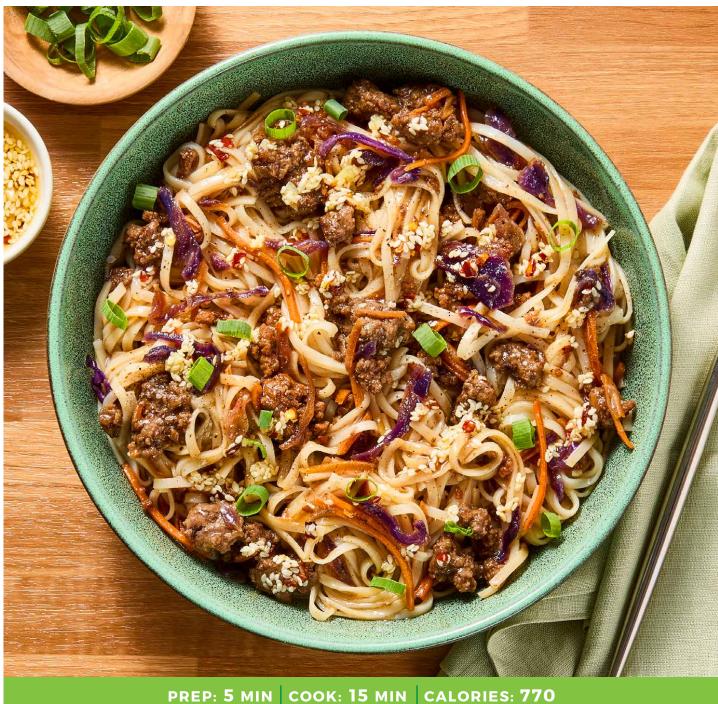
### HELLO

### **NOODLE ON IT**

In Step 3, you'll cook the ramen for just 1-2 minutes. Pro tip: Set a timer! These noodles can overcook quickly.

# **CHINESE-STYLE SPEEDY BEEF RAMEN NOODLES**

with Garlic Chili Oil & Sesame Seeds





#### **BEST PRESSED**

In Step 2, you'll press the beef into an even layer and let it cook (without stirring) to develop crispy, delicious edges.

#### **BUST OUT**

- · Large pot
- Plastic wrap
- Large pan
- Strainer
- Small bowl
- Kosher salt
- · Black pepper
- Cooking oil (2 tsp | 3 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 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Trim scallions and cut whites into 1-inch pieces; thinly slice greens. Peel and mince or grate garlic.



### **2 COOK BEEF & VEGGIES**

- Heat a drizzle of oil in a large, preferably nonstick, pan over mediumhigh heat. Add beef\*; using a spatula, press into an even layer. Season with a big pinch of salt and pepper; cook, undisturbed, until browned on bottom, 2-4 minutes. TIP: If there's excess grease in your pan, carefully pour it out.
- Add cabbage and carrot mix and scallion whites; cook, stirring occasionally and breaking up meat into pieces, until veggies are browned and tender and beef is cooked through, 2-4 minutes more.
- Stir in stock concentrate, sweet soy glaze, and ¼ cup water (½ cup for 4 servings). Bring to a simmer; cook until thickened. 1 minute. Turn off heat.



### **3 COOK NOODLES**

 Once water is boiling, add noodles to pot. Cook until tender, 1-2 minutes.
Drain and rinse thoroughly under cold water at least 30 seconds



#### **4 MAKE GARLIC CHILI OIL**

While noodles cook, in a small microwave-safe bowl, combine garlic, sesame seeds, half the chili flakes, 1 tsp oil, and a pinch of salt (all the chili flakes and 2 tsp oil for 4 servings). (Use fewer chili flakes if you prefer less heat.) Cover tightly with plastic wrap; microwave until fragrant, 30 seconds.



#### **5 TOSS NOODLES**

 Once noodles are all dente, drain and transfer to pan with beef mixture; toss until thoroughly coated. Taste and season with salt and pepper if desired.



#### 6 SERVE

 Divide beef ramen noodles between bowls; drizzle with garlic chili oil and sprinkle with scallion greens. Serve.