



THAI-INSPIRED CURRY PORK NOODLE SOUP

with Coconut Milk, Bok Choy, Napa Cabbage & Lime

INGREDIENTS

2 PERSON | 4 PERSON



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HelloCustom

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



Calories: 670



Calories: 750



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 840



HELLO

COCONUT MILK

Subtly sweet with a rich texture—it's ideal for creamy soups.

SOME LIKE IT HOT

Don't let its size fool you: Our little chili pepper packs a punch! Add as much or as little as you like. You're the chef!

BUST OUT

- Medium pot
- Strainer
- Large pot
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (1 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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*Ground Pork is fully cooked when internal temperature reaches 160°.

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

🍳 *Ground Turkey is fully cooked when internal temperature reaches 165°.



1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Finely chop **chili**. Quarter **lime**.



3 START SOUP & COOK NOODLES

- Stir **stock concentrates**, **curry powder**, **1½ cups water** (3 cups for 4 servings), and **1 tsp sugar** (2 tsp for 4) into pot with **pork** and **veggies**. Cover, bring to a boil, and cook until veggies are tender, 2-4 minutes.
- While soup simmers, add **noodles** to medium pot with boiling water; cook, stirring occasionally, until al dente, 1-2 minutes.
- Drain, then rinse noodles under cold water, 30 seconds.



2 COOK PORK & VEGGIES

- Heat a **drizzle of oil** in a large pot over high heat. Add **pork*** and **½ tsp salt** (1 tsp for 4 servings). Using a spatula, press into an even layer; cook, undisturbed, until lightly browned on bottom, 2 minutes.
- Break up pork into pieces; add **bok choy and napa cabbage**, **garlic powder**, and **half the chili** (whole chili for 4). (TIP: Use less chili if you prefer a milder soup!) Cook until pork is cooked through and veggies are slightly softened, 2-3 minutes more.

- 🍳 Open package of **chicken*** and drain off any excess liquid. Swap in chicken or **turkey*** for pork (no need to break up chicken into pieces!).



4 FINISH & SERVE

- Stir **coconut milk**, **drained noodles**, and a **big squeeze of lime juice** into pot with **soup**; season with **salt** and **pepper** to taste.
- Divide soup between bowls. Squeeze **juice from remaining lime wedges** over top and serve.