



ONE-POT HOISIN PORK MEATBALL RAMEN

with Bok Choy, Napa Cabbage & Sriracha

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Pho Stock Concentrate



2 | 4
Chicken Stock Concentrates



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



10 oz | 20 oz
Ground Pork



4 oz | 8 oz
Bok Choy and Napa Cabbage



4.5 oz | 9 oz
Ramen Noodles
Contains: Wheat



1 tsp | 2 tsp
Sriracha



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 package—rest assured it contains the correct amount.



HelloCustom

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



10 oz | 20 oz
Ground Beef**
Calories: 690



10 oz | 20 oz
Ground Turkey
Calories: 570



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 670



HELLO

HOISIN SAUCE

This Cantonese-style sauce is sweet and tangy with a barbecue-like kick.

NOODLE ON IT

In Step 3, you'll cook the noodles for just 2-3 minutes. They can overcook quickly, so this short boil is key for maintaining a pleasantly springy (never mushy!) texture.

BUST OUT

- Medium pot
- Medium bowl
- Kosher salt
- Black pepper

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 & START RAMEN

- Wash and dry produce.
- In a medium pot (large pot for 4 servings), combine **pho stock concentrate**, **chicken stock concentrates**, **half the hoisin** (you'll use the rest in the next step), and **4 cups water** (8 cups water for 4) over medium-high heat. Cover and bring to a boil.



3 FINISH RAMEN

- Add **bok choy and napa cabbage** and **noodles** to pot. Continue to cook, stirring occasionally, until veggies and noodles are tender, 2-3 minutes.
- Taste and season with **salt** and **pepper** if desired.



2 FORM & COOK MEATBALLS

- Meanwhile, in a medium bowl, combine **pork***, **remaining hoisin**, **½ tsp salt** (1 tsp for 4 servings), and **pepper**. Form **pork mixture** into 10-12 1-inch meatballs (20-24 meatballs for 4). **TIP: If broth reaches a boil before meatballs are ready, reduce heat to low. Before adding meatballs, increase heat to medium high and return broth to a boil.**
- Once broth is boiling, carefully add **meatballs** to pot. Cover and cook until meatballs are cooked through, 4-6 minutes.

🔄 Swap in **beef*** or **turkey*** for pork.



4 SERVE

- Divide **ramen** between bowls. Drizzle with as much **Sriracha** as you like. Serve.

*Ground Pork is fully cooked when internal temperature reaches 160°.

🔄 *Ground Beef is fully cooked when internal temperature reaches 160°.

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