



GINGERY SNOW PEA NOODLE STIR-FRY

plus Carrots, Zucchini & Crispy Fried Onions

INGREDIENTS

2 PERSON | 4 PERSON



9 oz | 18 oz
Carrots



1 | 2
Zucchini



2 | 4
Scallions



4 oz | 8 oz
Snow Peas



1 Thumb(s) | 2 Thumb(s)
Ginger



4½ oz | 9 oz
Lo Mein Noodles
Contains: Wheat



1 tsp | 2 tsp
Garlic Powder



1 oz | 2 oz
Sweet Thai
Chili Sauce



½ oz | 1 oz
Vidalia Onion Paste



5 tsp | 5 tsp
Rice Wine Vinegar



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



1 | 2
Crispy Fried Onions
Contains: Wheat



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THERE TOO. SCAN HERE TO GET HELP
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HelloCustom

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



10 oz | 20 oz
Chopped Chicken
Breast

Calories: 770



10 oz | 20 oz
Shrimp
Contains: Shellfish

Calories: 690



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 570



HELLO

LO MEIN

These long noodles have a tender, springy texture that's perfect for stir-fries.

PEAS PLEASE

In Step 1, we instruct you to trim and remove the strings from the snow peas. The easiest way to do it? Simply snap off the stem end with your fingers and gently pull (like you would a zipper) until the string detaches from the pod.

BUST OUT

- Large pot
- Peeler
- Strainer
- Large pan
- Small bowl
- Kosher Salt
- Black Pepper
- Cooking Oil
- Butter
Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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1 PREP

- Bring a large pot of **water** to a boil. **Wash and dry produce.**
- Trim, peel, and halve **carrots** lengthwise; cut on a diagonal into ¼-inch-thick pieces. Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **ginger**. Trim and halve **zucchini** lengthwise; cut on a diagonal into ¼-inch-thick half-moons. Trim and remove strings from **snow peas**.

- 🍷 Rinse **shrimp*** under cold water, then pat dry with paper towels, or open package of **chicken*** and drain off any excess liquid. Heat a **drizzle of oil** in a large pan over medium-high heat. Add shrimp or chicken in a single layer; season with **salt** and **pepper**. Cook, stirring occasionally, until cooked through, 4-6 minutes. Transfer to a plate; wipe out pan.



4 MIX CHILI-SOY SAUCE

- Meanwhile, in a small bowl, combine **chili sauce**, **onion paste**, **half the vinegar**, **half the soy sauce**, and **¼ cup water** (use all the vinegar and ½ cup water for 4 servings).



2 COOK NOODLES

- Once water is boiling, add **noodles** to pot. Cook, stirring occasionally, until al dente, 5-7 minutes.
- Reserve **½ cup noodle cooking water**, then drain and set aside.



5 FINISH STIR-FRY

- Stir **garlic powder** into pan with **veggies**. Add **drained noodles**, **chili-soy sauce**, and **1 TBSP butter** (2 TBSP for 4 servings). Cook, tossing, until butter has melted and everything is coated and saucy, 30-60 seconds. **TIP: If needed, add reserved noodle cooking water a splash at a time until everything is thoroughly coated in sauce.**
- Taste and season with **remaining soy sauce** if desired.

- 🍷 Add **shrimp** or **chicken** to pan with **veggies** along with **drained noodles**.



3 START STIR-FRY

- While noodles cook, heat a **drizzle of oil** in a large pan over medium-high heat. Add **carrots**, **scallion whites**, and **ginger**; cook, stirring occasionally, until just starting to soften, 1-2 minutes.
- Increase heat to high. Add **zucchini** and **snow peas** to pan. Season with **salt** and **pepper**. Cook, stirring occasionally, until veggies are tender, 3-5 minutes more.

- 🍷 Use pan used for shrimp or chicken here.



6 SERVE

- Divide **stir-fry** between shallow bowls; top with **crispy fried onions** and **scallion greens**. Serve.

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

🍷 *Shellfish is fully cooked when internal temperature reaches 145°.