

### **INGREDIENTS**

2 PERSON | 4 PERSON



Scallions



1 Clove(s) 2 Clove(s) Garlic



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



4½ oz 9 oz Ramen Noodles Contains: Wheat

Pork Ramen Stock

Concentrate



1tsp 1tsp Chili Flakes



1 TBSP | 2 TBSP Sesame Seeds Contains: Sesame





10 oz | 20 oz Ground Beef\*\*



4 oz | 8 oz Red Cabbage and Carrot Mix



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**

2 PERSON | 4 PERSON

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

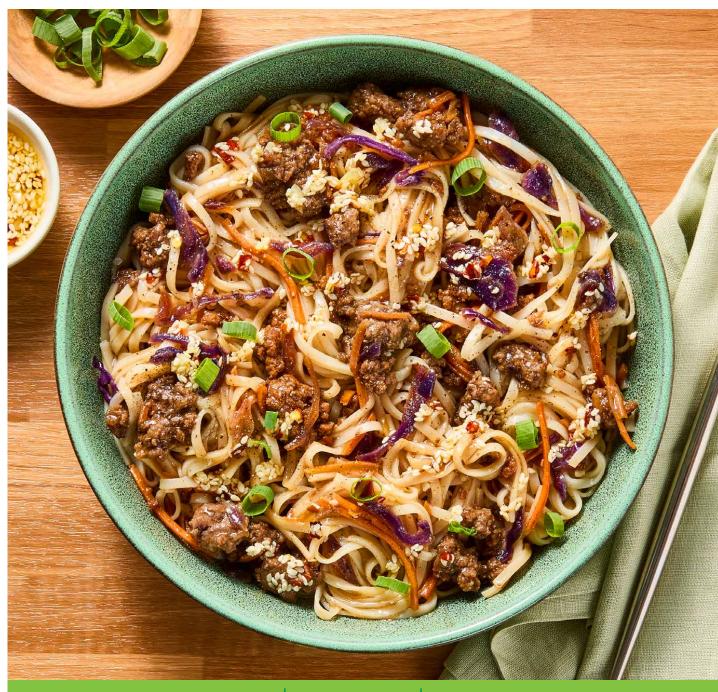


10 oz | 20 oz S Chopped Chicken



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

with Garlic Chili Oil & Sesame Seeds



PREP: 5 MIN COOK: 15 MIN CALORIES: 770



#### **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.

### **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

Strainer

- Large pan
- Small bowl
- Kosher Salt
- · Cooking Oil
- Black Pepper

### **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.

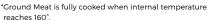
### **HOW WAS YOUR MEAL?**



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#### 1 PREP

- Bring a large pot of 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 medium-high 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 1/4 cup water (1/2 cup for 4 servings). Bring to a simmer; cook until thickened, 1 minute. Turn off heat.



Open package of **chicken\*** and drain off any excess liquid. Swap in chicken (no need to break up into pieces!) for beef.



### **3 COOK NOODLES**

• Once water is boiling, add **noodles** to pot. Cook, stirring frequently, 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 microwavesafe 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**

• Transfer drained noodles 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.