



# CHINESE-STYLE SPEEDY BEEF RAMEN NOODLES

with Garlic Chili Oil & Sesame Seeds

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Scallions



1 Clove(s) | 2 Clove(s)  
Garlic



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



4½ oz | 9 oz  
Ramen Noodles  
Contains: Wheat



1 tsp | 1 tsp  
Chili Flakes



1 TBSP | 2 TBSP  
Sesame Seeds  
Contains: Sesame



1 | 2  
Pork Ramen Stock  
Concentrate



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  
Chopped Chicken  
Breast

Calories: 590



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
- Large pan
- Strainer
- 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?



Scan here to rate your recipe!



Share your **#HelloFreshPics** with us **@HelloFresh**



### 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 **¼ cup water (½ 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 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

- 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.

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

\*Poultry is fully cooked when internal temperature reaches