



TRUFFLED BEEF TENDERLOIN RAMEN

in a Pork Broth with Mushrooms, Bok Choy & Sesame Seeds

INGREDIENTS

2 PERSON | 4 PERSON



2 Clove(s) | 4 Clove(s)
Garlic



2 | 4
Scallions



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



2 | 4
Mushroom Stock Concentrates



2 | 4
Pork Ramen Stock Concentrates



4½ oz | 9 oz
Ramen Noodles
Contains: Wheat



4 oz | 8 oz
Bok Choy and Napa Cabbage



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



10 oz | 20 oz
Beef Tenderloin Steak



8 oz | 16 oz
Button Mushrooms



2 g | 2 g
Truffle Seasoning



2 TBSP | 4 TBSP
Truffle Butter
Contains: Milk



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.

HELLO

TRUFFLE SEASONING

The aromatic, earthy essence of Italian black summer truffles



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 750



RAISING THE STEAKS

If you have time, take the beef out of the refrigerator and let sit at room temperature for up to an hour before you begin. This extra step helps ensure even cooking and maximum juiciness!

BUST OUT

- Paper towels
- Aluminum foil
- Medium pot
- Kosher Salt
- Black Pepper
- Cooking Oil

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

- Wash and dry produce.
- Trim and thinly slice **mushrooms** (skip if your mushrooms are pre-sliced!). Peel and mince or grate **garlic**. Trim and thinly slice **scallions**, separating whites from greens.



2 COOK BEEF

- Pat **beef*** dry with paper towels; season generously all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a medium pot (**large pot for 4 servings**) over medium-high heat. Add beef and cook to desired doneness, 4-7 minutes per side.
- Turn off heat; transfer to a cutting board. Tent with foil to keep warm until ready to serve.



3 COOK VEGGIES

- Heat a **drizzle of oil** in pot used for beef over medium-high heat. Add **mushrooms** and cook, stirring occasionally, until beginning to soften, 2-3 minutes.
- Stir in **garlic** and **scallion whites**. Cook, stirring frequently, until veggies are tender, 2-3 minutes.



4 START RAMEN

- Stir **half the soy sauce** (all for 4 servings) into pot with **veggies**. Cook, stirring, until liquid is mostly evaporated, 30 seconds.
- Stir in **4 cups water** (7½ cups for 4), **mushroom stock concentrates**, and **pork ramen stock concentrates**.
- Bring to a boil, then add **noodles**. Cook, stirring, until just tender, 1-2 minutes.



5 FINISH RAMEN

- Turn off heat. Add **bok choy** and **napa cabbage** and **truffle butter**. Stir until butter has melted and veggies are wilted, 30-60 seconds.



6 FINISH & SERVE

- Thinly slice **beef** against the grain.
- Divide **noodles and broth** between bowls. Fan beef over top. Garnish with **scallion greens** and **sesame seeds**. Sprinkle with **truffle seasoning** to taste. Serve.

*Beef is fully cooked when internal temperature reaches 145°.