



SPICY PORK DAN DAN NOODLE RAMEN

with Charred Cabbage, Szechuan Spices & Sesame Seeds

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



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



4 oz | 8 oz
Coleslaw Mix



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



2 TBSP | 4 TBSP
Szechuan Paste
Contains: Soy, Wheat, Sesame



1 | 2
Peanut Butter
Contains: Peanuts



1 | 2
Pork Ramen Stock Concentrate



1 | 2
Chicken Ramen Stock Concentrate



1 tsp | 2 tsp
Sriracha



4½ oz | 4½ oz
Ramen Noodles
Contains: Wheat



10 oz | 20 oz
Ground Pork



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.



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
Ground Turkey

Calories: 620



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 720



HELLO

SZECHUAN PASTE

Fiery heat, a hint of sweetness, and taste-bud-tingling flavor

TWO IN ONE

Why separate the scallion whites from the greens? The whites are better suited for cooking, while the greens make for a bright and crisp topping.

BUST OUT

- Large pot
- Strainer
- 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 & CHAR CABBAGE

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **garlic**.
- Heat a **drizzle of oil** in a medium pot over high heat. Add **coleslaw mix** and cook, stirring constantly, until lightly charred, 1-2 minutes. Transfer to a plate.



3 FINISH BROTH

- Once pork is done, add **Szechuan paste** and **peanut butter**; cook, stirring occasionally, until lightly browned and combined, 1-2 minutes.
- Stir in **pork ramen stock concentrate**, **chicken stock concentrate**, and **2½ cups water (4½ cups for 4 servings)**. Bring to a boil, then reduce heat to low. Cook, stirring occasionally, until slightly thickened, 2-4 minutes.
- Taste and season with **salt** and **pepper** if necessary.



2 COOK PORK & START BROTH

- Heat a **drizzle of oil** in pot used for cabbage over medium-high heat. Add **scallion whites** and **garlic**; cook, stirring occasionally, until fragrant, 20-30 seconds.
 - Add **pork***, **half the sesame seeds**, and **¼ tsp salt (½ tsp for 4 servings)**; cook, breaking up meat into pieces, until browned and cooked through, 5-7 minutes.
- 🔄 Swap in **turkey*** for pork; cook until browned and cooked through, 4-6 minutes.



4 COOK NOODLES & SERVE

- Once **salted water** is boiling, add **half the noodles (all for 4 servings)** to pot. Cook until tender, 1-2 minutes.
- Drain noodles; rinse under cold water for 30 seconds.
- Divide noodles between large soup bowls. Pour **broth** over noodles and top with **charred cabbage**. Garnish with **scallion greens**, and **remaining sesame seeds**. Drizzle with as much **Sriracha** as you like. Serve.

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

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