



SZECHUAN CHICKEN RAMEN STIR-FRY

with Dark Meat Chicken, Bok Choy & Cabbage

15-MINUTE MEALS

Tasty three-step recipes with minimal prep and cleanup that come together in a flash—save time while eating well!



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CALORIES: 570

BUST OUT 2 PERSON | 4 PERSON

- Small bowl
- Large pan

- Kosher Salt
- Black Pepper
- Sugar
- 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.

1 PREP & MIX SAUCE



2 tsp | 4 tsp
Honey



1 | 2
Miso Sauce Concentrate
Contains: Soy



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



5 tsp | 5 tsp
Rice Wine Vinegar



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



4½ oz | 9 oz
Ramen Noodles
Contains: Wheat

2 COOK CHICKEN & NOODLES



10 oz | 20 oz
Diced Skinless Dark Meat Chicken

3 FINISH & SERVE



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



4 oz | 8 oz
Red Cabbage and Carrot Mix



4 oz | 8 oz
Bok Choy and Napa Cabbage



2 tsp | 4 tsp
Sriracha

- Wash and dry produce.
- In a small bowl, combine **honey**, **miso sauce concentrate**, **soy sauce**, **Szechuan paste**, **half the vinegar**, **2 cups water**, and **¼ tsp sugar** (all the vinegar, **¾ cups water**, and **½ tsp sugar** for 4 servings).
- Break **noodles** in half.

- Open package of **chicken*** and drain off any excess liquid.
- Heat a **drizzle of oil** in a large pan (**medium pot for 4 servings**) over medium-high heat. Add chicken in a single layer and cook, undisturbed, until just starting to brown, 1-2 minutes.
- Stir in **noodles** and **sauce mixture**.
- Increase heat to high. Cook, stirring constantly, until chicken is cooked through, noodles are tender, and sauce has thickened, 6-8 minutes.
TIP: While stirring, be sure to break up any noodles that are sticking together!

- Remove pan from heat; add **red cabbage and carrot mix** and **bok choy and napa cabbage** to pan with **chicken and noodles**. Stir until veggies are slightly wilted and coated in sauce.
TIP: If mixture seems too dry or noodles are too sticky, add splashes of water until desired consistency is reached.
- Taste and season with **salt** and **pepper** if desired.
- Divide **stir-fry** between shallow bowls. Top with **sesame seeds** and serve with **Sriracha** on the side.



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