



VEGAN PEANUT SESAME NOODLE STIR-FRY

with Cabbage, Pickled Cucumber, Scallions & Cilantro

INGREDIENTS

2 PERSON | 4 PERSON

- | | | |
|--|--|---|
| 
1 2
Mini Cucumber | 
2 4
Scallions | 
¼ oz ½ oz
Cilantro |
| 
5 tsp 10 tsp
Rice Wine Vinegar | 
1 TBSP 2 TBSP
Sesame Seeds
Contains: Sesame | 
1 tsp 2 tsp
Korean Chili Flakes |
| 
6 oz 12 oz
Ramen Noodles
Contains: Wheat | 
4 oz 8 oz
Bok Choy and Napa Cabbage | 
4 oz 8 oz
Shredded Carrots |
| 
1 2
Coconut Milk
Contains: Tree Nuts | 
2 TBSP 4 TBSP
Hoisin Sauce
Contains: Soy, Wheat | 
2 TBSP 4 TBSP
Soy Sauce
Contains: Soy, Wheat |
| 
1.15 oz 2.3 oz
Peanut Butter
Contains: Peanuts | | |



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

**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

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

- | | |
|---|---|
| 
10 oz 20 oz
Ground Beef** | 
10 oz 20 oz
Ground Turkey |
| Calories: 1090 | Calories: 1020 |



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 760



HELLO

PEANUT BUTTER

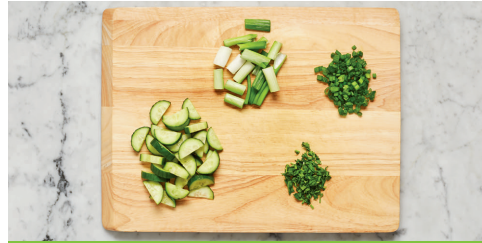
Not just for sandwiches—here, it adds nutty, savory-sweet notes to the sauce.

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.

BUST OUT

- Medium pot
- Small bowl
- Kosher salt
- Black pepper
- Sugar (½ tsp | 1 tsp)
- Cooking oil (2 tsp | 2 tsp) (1 tsp | 1 tsp) 🍷 🍷
- Strainer
- Medium pan 🍷 🍷



1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Halve **cucumber** lengthwise; thinly slice crosswise into half-moons. Trim **scallions**. Cut scallion whites crosswise into 1-inch pieces; thinly slice greens. Roughly chop **cilantro**.



2 PICKLE CUCUMBER

- In a small bowl, combine **cucumber**, **vinegar**, **half the sesame seeds (you'll use the rest later)**, ½ tsp **sugar** (1 tsp for 4 servings), ½ tsp **salt** (1 tsp for 4), and as many **chili flakes** as you like. Set aside to pickle.



3 COOK NOODLES

- Once water is boiling, add **noodles** to pot. Cook, stirring occasionally, until tender, 1-2 minutes.
- Drain and thoroughly rinse under cold water until cooled, about 30 seconds. Toss with a **drizzle of oil**; set aside.
- 🍷 Heat a **drizzle of oil** in a medium pan over medium-high heat. Add **beef*** or **turkey*** and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.



4 START VEGGIES

- Heat a **drizzle of oil** in pot used for noodles over medium-high heat. Add **bok choy and Napa cabbage**, **carrots**, and **scallion whites**; season with ¼ tsp **salt** (½ tsp for 4 servings) and a **pinch of pepper**. Cook, stirring occasionally, until browned and tender, 3-4 minutes. Reduce heat to medium.

- 🍷 Once **veggies** are browned and tender, stir **beef** or **turkey** into pot.



5 FINISH VEGGIES

- Thoroughly shake **coconut milk** in container before opening.
- Add **hoisin**, **soy sauce**, **peanut butter**, and half the coconut milk (**you'll use more in the next step**) to pot with **veggies**; stir to combine. Bring to a boil, then reduce heat to medium low. Cook until sauce is slightly thickened, 1-2 minutes.



6 ASSEMBLE STIR-FRY

- Add drained **noodles** to pot; toss to combine. If needed, stir in **remaining coconut milk** a splash at a time until everything is thoroughly coated in sauce.
- Remove pot from heat; stir in **half the cucumber pickling liquid**. Taste and season with **salt** and **pepper** if needed.



7 SERVE

- Divide **stir-fry** between bowls and arrange **pickled cucumber (draining first)** alongside. Top with **scallion greens**, **cilantro**, **remaining sesame seeds**, and as many **remaining chili flakes** as you like. Serve.

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

🍷 *Ground Turkey is fully cooked when internal temperature reaches 165°.

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