



# CHICKEN RAMEN IN A SHOYU-STYLE BROTH

with Carrots, Chili Garlic Oil & Crispy Onions

TASTE TOURS

## INGREDIENTS

2 PERSON | 4 PERSON



2 Cloves | 4 Cloves  
Garlic



2 | 2  
Scallions



1 Thumb | 1 Thumb  
Ginger



6 oz | 9 oz  
Carrots



1 TBSP | 1 TBSP  
Sesame Seeds



1 TBSP | 2 TBSP  
Sesame Oil



1 tsp | 1 tsp  
Chili Flakes



6 oz | 12 oz  
Ramen Noodles  
Contains: Wheat



2 | 4  
Pork Ramen Stock  
Concentrates



2 | 4  
Chicken Stock  
Concentrates



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



10 oz | 20 oz  
Chicken Cutlets



5 oz | 5 oz  
Spinach



1 | 2  
Crispy Fried  
Onions  
Contains: Wheat

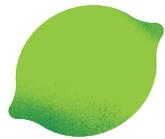
## HELLO

### SHOYU

*Shoyu* translates to “soy sauce”—it lends savory depth of flavor to this meaty pork and chicken broth.



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 890



# HELLO FRESH

## NOODLE ON IT

Got any leftover noodles? Serve second helpings during dinner—just say “*Kae-dama!*” In Japanese, this means “double,” but at ramen shops, it refers to an extra portion of noodles. Want to save them for tomorrow? Add them to a stir-fry with sautéed veggies, scrambled eggs, and your favorite sauce (we love ponzu or teriyaki).

## BUST OUT

- Large pot
- Peeler
- Small bowl
- Plastic wrap
- Vegetable oil (2 TBSP | 2 TBSP)
- Strainer
- Paper towels
- Large pan
- Kosher salt



## 1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry all produce.**
- Peel and mince **garlic**. Trim and thinly slice **scallions**, separating whites from greens. Peel and mince **ginger**. Trim, peel, and cut **carrots** on a diagonal into ¼-inch-thick pieces.



## 2 MAKE CHILI GARLIC OIL

- In a small microwave-safe bowl, combine **sesame seeds**, half the **garlic**, half the **sesame oil** (you'll use the rest later), a drizzle of **oil**, a big pinch of **salt**, and **chili flakes** to taste.
- Cover bowl with plastic wrap. Microwave until fragrant, 30 seconds. Set aside.



## 3 COOK NOODLES

- Once water is boiling, add **ramen noodles** to pot. Cook, stirring, 2 minutes.
- Drain, then toss noodles with a drizzle of **oil**. Return empty pot to stove.



## 4 SIMMER BROTH

- Heat a drizzle of **oil** in pot used for noodles over medium-high heat. Add **scallion whites**, **ginger**, and remaining **garlic**. Cook, stirring, 30 seconds.
- Stir in **3½ cups water (7 cups for 4 servings)**, **pork ramen stock concentrates**, **chicken stock concentrates**, and **soy sauce**. Bring to a boil, then cover and reduce heat to low. Let simmer until ready to serve.



## 5 COOK CHICKEN

- While broth simmers, pat **chicken\*** dry with paper towels; season with **salt**.
- Heat a large drizzle of **oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side.
- Drizzle with remaining **sesame oil** and turn chicken a few times to coat.
- Transfer to a cutting board to rest.



## 6 COOK VEGGIES

- Add **carrots** and a pinch of **salt** to pan used for chicken over medium-high heat. Cook, stirring occasionally, until browned and softened, 5-7 minutes. **(TIP: Add a splash of water if carrots begin to brown too quickly.)** Transfer to a plate.
- Add a drizzle of **oil** to same pan, then add **spinach**. Cook, stirring occasionally, until wilted, 2-3 minutes; season with **salt**. **(TIP: If necessary, cook spinach in batches.)** Turn off heat.



## 7 FINISH & SERVE

- Slice **chicken** crosswise.
- Divide some **ramen noodles** between large soup bowls. Pour some **broth** over noodles (you may have noodles and broth left over—second helpings!). Stir in as much **chili garlic oil** as you like.
- Top each bowl with chicken, **carrots**, **spinach**, and **scallion greens**. Sprinkle with a few **crispy onions** and serve. **TIP: Don't add all the onions just yet! Add as you eat to keep them nice and crispy.**

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\* Chicken is fully cooked when internal temperature reaches 165°.

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