



# PORK NOODLE SOUP BOWLS

with Kale and Ginger



## HELLO

### YAKISOBA NOODLES

These Japanese-style noodles are chewy, bouncy, and supremely slurpable.

**PREP: 15 MIN** | **TOTAL: 30 MIN** | **CALORIES: 660**



Garlic



Kale



Thai Chili



Yakisoba Noodles  
(Contains: Wheat, Soy)



Soy Sauce  
(Contains: Soy)



Ginger



Red Onion



Ground Pork



Pho Stock Concentrates

## START STRONG

Give the soup a taste before serving and season it with salt and pepper if you think it needs some. A dash of sriracha, if you have it, will add some nice fiery flavor too.

## BUST OUT

- Medium pot
- Peeler
- Large pot
- Strainer
- Oil (1 tsp | 2 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Ginger 1 Thumb | 1 Thumb
- Garlic 2 Cloves | 4 Cloves
- Red Onion 1 | 2
- Kale 4 oz | 8 oz
- Thai Chili 1 | 2
- Ground Pork 10 oz | 20 oz
- Yakisoba Noodles 8 oz | 16 oz
- Pho Stock Concentrates 2 | 4
- Soy Sauce 2 TBSP | 4 TBSP

## HELLO WINE



PAIR WITH  
Bergschrund Mosel Riesling, 2016

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## 1 PREP

**Wash and dry all produce.** Bring a medium pot of **salted water** to a boil. Peel **ginger**, then mince until you have 1½ TBSP. Mince **garlic**. Halve, peel, and thinly slice **onion**. Remove and discard stems and large ribs from **kale**. Roughly chop leaves. Finely mince **chili**, removing ribs and seeds first for less heat.



## 4 COOK NOODLES

Once water is boiling, add half the **noodles** from package to pot (use the rest as you like). (**TIP:** If the noodles are stuck together, carefully pull them apart with your hands first.) Cook, stirring occasionally, until al dente, 2-3 minutes. Drain.



## 2 COOK AROMATICS

Heat a drizzle of **oil** in a large pot over medium heat. Add **onion** and cook, tossing, until lightly softened, 2-3 minutes. Toss in **garlic, ginger**, and as much **chili** as you like (start with a pinch and go up from there). Cook until fragrant, about 30 seconds.



## 5 SIMMER SOUP

Once pork in pot is browned, pour **4 cups water** and **stock concentrates** into same pot. Add **kale** and **soy sauce**, then stir to combine. Bring to a simmer and let bubble until kale is tender, about 5 minutes.



## 3 BROWN PORK

Add **pork** to pot with onion, breaking up meat into pieces. Cook, tossing, until browned, 5-6 minutes. Season with **salt** and **pepper**.



## 6 FINISH AND SERVE

Stir drained **noodles** into soup in pot. Divide soup mixture between bowls and serve.

## DELISH!

These noodles were made for slurping.

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