



# SPICY COCONUT CURRY PORK NOODLE SOUP

with Bok Choy, Napa Cabbage & Lime

## INGREDIENTS

2 PERSON | 4 PERSON



4.5 oz | 9 oz  
Ramen Noodles  
Contains: Wheat



1 | 1  
Chili Pepper



1 | 2  
Lime



10 oz | 20 oz  
Ground Pork



4 oz | 8 oz  
Bok Choy & Napa  
Cabbage



1 tsp | 2 tsp  
Garlic Powder



1 | 2  
Pork Ramen Stock  
Concentrate



1 | 2  
Chicken Stock  
Concentrate



1 | 2  
Veggie Pho Stock  
Concentrate



1 TBSP | 2 TBSP  
Curry Powder



1 | 2  
Coconut Milk  
Contains: Tree Nuts



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\*\*

Calories: 860



10 oz | 20 oz  
Ground Turkey

Calories: 720



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 820



HELLO

## COCONUT MILK

Subtly sweet with a rich texture—it's ideal for creamy soups.

## SOME LIKE IT HOT

Don't let its size fool you: Our little chili pepper packs a punch! Add as much or as little as you like. You're the chef!

## BUST OUT

- Medium pot
- Strainer
- Large pot
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (1 tsp | 2 tsp)

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

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

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



## 1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Finely chop **chili**. Quarter **lime**.



## 3 START SOUP & COOK NOODLES

- Stir **stock concentrates, curry powder, 1½ cups water (3 cups for 4 servings), and 1 tsp sugar (2 tsp for 4)** into pot with **pork and veggies**. Cover, bring to a boil, and cook until veggies are tender, 2-4 minutes.
- While soup simmers, add **noodles** to medium pot with boiling water; cook, stirring occasionally, until al dente, 1-2 minutes.
- Drain, then rinse noodles under cold water, 30 seconds.



## 2 COOK PORK & VEGGIES

- Heat a **drizzle of oil** in a large pot over high heat. Add **pork\*** and **½ tsp salt (1 tsp for 4 servings)**. Using a spatula, press into an even layer; cook, undisturbed, until lightly browned on bottom, 2 minutes.
- Break up pork into pieces; add **bok choy and napa cabbage, garlic powder, and half the chili (whole chili for 4)**. (TIP: Use less chili if you prefer a milder soup!) Cook until pork is cooked through and veggies are slightly softened, 2-3 minutes more.

🍖 Swap in **beef\*** or **turkey\*** for pork.



## 4 FINISH & SERVE

- Stir **coconut milk, drained noodles, and a big squeeze of lime juice** into pot with **soup**; season with **salt and pepper** to taste.
- Divide soup between bowls. Squeeze **juice from remaining lime wedges** over top and serve.