SPICY DAN DAN NOODLE RAMEN

with Charred Cabbage, Szechuan Spices & Sesame Seeds

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 710

HELLO FRESH

INGREDIENTS

2 PERSON | 4 PERSON

- **2 | 4** Scallions
- **2 Cloves | 4 Cloves** Garlic
- **4 oz | 8 oz** Coleslaw Mix
- **10 oz | 20 oz** Ground Pork
- **1 TBSP | 2 TBSP** Sesame Seeds — Contains: Sesame
- **1 oz | 2 oz** Szechuan Paste — Contains: Sesame, Soy, Wheat
- **1.15 oz | 2.3 oz** Peanut Butter — Contains: Peanuts
- **1 | 2** Pork Ramen Stock Concentrate
- **1 | 2** Chicken Stock Concentrate
- **6 oz | 6 oz** Ramen Noodles — Contains: Wheat
- **1 tsp | 2 tsp** Chili Flakes

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

HELLO

SZECHUAN SPICES

Fiery heat, a hint of sweetness, and taste-bud-tingling flavor

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HELLO FRESH

TWO IN ONE

Why separate the scallion whites from the greens? The whites are better suited for cooking, while the greens make for a bright and crisp topping.

BUST OUT

- Large pot
- Medium pot
- Strainer

- Kosher salt
- Black pepper
- Cooking oil (**2 tsp** | **2 tsp**)

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

1 PREP & CHAR CABBAGE

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **garlic**.
- Heat a **drizzle of oil** in a medium pot over high heat. Add **coleslaw mix** and cook, stirring constantly, until lightly charred, 1-2 minutes. Transfer to a plate.

2 COOK PORK & START BROTH

- Heat a **drizzle of oil** in pot used for cabbage over medium-high heat. Add **scallion whites** and **garlic**; cook, stirring occasionally, until fragrant, 20-30 seconds.
- Add **pork***, **half the sesame seeds**, and **¼ tsp salt** (½ tsp for 4 servings); cook, breaking up meat into pieces, until browned and cooked through, 5-7 minutes.

3 FINISH BROTH

- Once pork is done, add **Szechuan paste** and **peanut butter**; cook, stirring occasionally, until lightly browned and combined, 1-2 minutes.
- Stir in **pork ramen stock concentrate**, **chicken stock concentrate**, and **2½ cups water** (4½ cups for 4 servings). Bring to a boil, then reduce heat to low. Cook, stirring occasionally, until slightly thickened, 2-4 minutes.
- Taste and season with **salt** and **pepper** if necessary.

4 COOK NOODLES & SERVE

- Once water is boiling, add **half the noodles** (all for 4 servings) to pot. Cook until tender, 1-2 minutes.
- Drain noodles; rinse under cold water for 30 seconds.
- Divide noodles between large soup bowls. Pour **broth** over noodles and top with **charred cabbage**. Garnish with **scallion greens**, **remaining sesame seeds**, and **chili flakes** to taste. Serve.

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