



# GINGER SOY NOODLE STIR-FRY

with Carrot, Snow Peas & Bell Pepper

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Bell Pepper\*



3 oz | 6 oz  
Carrot



8 oz | 8 oz  
Snow Peas



2 | 4  
Scallions



1 Thumb | 2 Thumbs  
Ginger



1 Clove | 2 Cloves  
Garlic



1 TBSP | 1 TBSP  
Cornstarch



4 TBSP | 8 TBSP  
Sweet Soy Glaze  
Contains: Soy, Wheat



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



5 tsp | 5 tsp  
Rice Wine  
Vinegar



6 oz | 12 oz  
Ramen Noodles  
Contains: Wheat



1 TBSP | 2 TBSP  
Sesame Seeds

\*Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

## HELLO

### RAMEN NOODLES

These chewy, wheat-based noodles pair perfectly with a savory-sweet sauce and stir-fried veggies.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 600





## PEAS PLEASE

In step 1, we instruct you to trim and remove the strings from the snow peas. The easiest way to do it? Simply snap off the stem end with your fingers and gently pull (like you would a zipper) until the string detaches from the pod. *Voilà!*

## BUST OUT

- Large pot
- Peeler
- Small bowl
- Whisk
- Large pan
- Medium bowl
- Strainer
- Kosher salt
- Vegetable oil (**1 TBSP** | **1 TBSP**)

## GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**

(646) 846-3663  
[HelloFresh.com](https://www.hellofresh.com)



### 1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry all produce.**
- Halve, core, and thinly slice **bell pepper** into strips. Trim, peel, and slice **carrot** on a diagonal into ¼-inch-thick pieces. Trim and remove strings from half the **snow peas** (use the rest as you like). Trim **scallions**; slice crosswise into 1-inch-thick pieces. Peel and mince **ginger** and **garlic**.
- **4 SERVINGS: Trim all the snow peas.**



### 4 COOK SAUCE

- Pour **sauce** into pan used for **veggies**. Bring to a boil over medium-high heat. Simmer until thickened and glossy, 2-4 minutes.



### 2 MIX SAUCE

- In a small bowl, whisk together half the **cornstarch** and ½ **cup cold water** until smooth. Whisk in **sweet soy glaze**, **soy sauce**, and half the **vinegar**. Set aside.
- **4 SERVINGS: Use all the cornstarch, 1 cup water, and all the vinegar.**



### 5 COOK NOODLES & STIR-FRY

- Once water is boiling, add **noodles** to pot. Cook for 2 minutes, then drain and add to pan with **sauce**.
- Return **veggies** to pan. Using tongs, toss until everything is thoroughly coated in sauce.



### 3 COOK VEGGIES

- Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **bell pepper**, **carrot**, and a pinch of **salt**. Cook, stirring occasionally, until slightly softened, 4-6 minutes.
- Add **trimmed snow peas** and a pinch of **salt**. Cook, stirring, until veggies are tender, 4-5 minutes.
- Add another drizzle of **oil** to pan, then stir in **scallions**, **ginger**, and **garlic**. Cook, stirring, for 30 seconds. Transfer veggies to a medium bowl.
- **TIP: Add a splash of water if veggies begin to cook too quickly.**



### 6 SERVE

- Divide **noodle stir-fry** between shallow bowls or plates. Sprinkle with as many **sesame seeds** as you like and serve.