

GINGER SOY NOODLE STIR-FRY

with Carrot, Snow Peas & Bell Pepper

INGREDIENTS

2 PERSON | 4 PERSON



Bell Pepper*



8 oz | 8 oz Snow Peas



1 Thumb | 2 Thumbs 1 Clove | 2 Cloves Ginger



Scallions

3 oz | 6 oz

Carrot

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



6 oz | 12 oz Ramen Noodles **Contains: Wheat**



5 tsp | 5 tsp Rice Wine Vinegar



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

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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)

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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.



2 MIX SAUCE

- In a small bowl, whisk together half the cornstarch and 1/2 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.



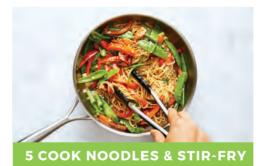
3 COOK VEGGIES

- 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.

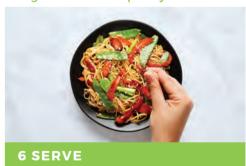


4 COOK SAUCE

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



- 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.



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