



# Lemongrass-Coconut Beef Noodle Soup

with Snow Peas and Carrots

Discovery

Spicy

30 Minutes



Ground Beef



Chow Mein Noodles



Red Curry Paste



Soy Sauce



Coconut Milk



Snow Peas



Carrot, julienned



Beef Stock Powder



Lemongrass



Cilantro



Crispy Shallots



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HELLO LEMONGRASS

A tall tropical grass with bright lemony notes!

## Start here

Before starting, wash and dry all produce.

### Bust out

Colander, measuring cups, large pot, large non-stick pan, measuring spoons

### Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Chow Mein Noodles	200 g	400 g
Red Curry Paste 🍛	4 tbsp	8 tbsp
Soy Sauce	2 tbsp	4 tbsp
Coconut Milk	165 ml	400 ml
Snow Peas	56 g	113 g
Carrot, julienned	56 g	113 g
Beef Stock Powder	1 tbsp	2 tbsp
Lemongrass	1	2
Cilantro	7 g	14 g
Crispy Shallots	28 g	56 g
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

### Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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### Cook noodles

- Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Add **chow mein noodles** to the **boiling water**. Cook uncovered until tender, 1-2 min.
- Drain **noodles**, then rinse under **warm water**. (TIP: Rinsing noodles helps prevent them from sticking together.)
- Using a pair of scissors, make a few cuts in the colander to cut up **noodles**, if desired.
- Set aside in the colander to drain.

4



### Cook beef

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Carefully drain and discard excess fat.
- Add **curry paste** and **soy sauce**. Cook, stirring often, until fragrant, 1 min.
- Remove the pan from heat.

2



### Prep

- Meanwhile, trim, then halve **snow peas**.
- Trim the bottom of **lemongrass**, then remove outer layer. Using a rolling pin or heavy pot, carefully smash **lemongrass** to split open. (TIP: Smashing lemongrass will help release its flavour.)
- Roughly chop **cilantro**.

5



### Cook soup

- Add **coconut milk**, **snow peas**, **carrots** and **beef mixture** to the **simmering soup base**. Bring back to a simmer over medium-high.
- Once simmering, cook, stirring occasionally, until **veggies** are tender-crisp, 1-2 min.
- Season with **pepper**, to taste.

3



### Make soup base

- When **noodles** are done, reheat the pot over medium-high.
- When hot, add **1 tsp oil** (dbl for 4 ppl), then **lemongrass**. Cook, flipping occasionally, until fragrant, 1 min.
- Add **2 ½ cups water**, **½ tsp salt** (dbl both for 4 ppl) and **stock powder**. Cover and bring to a boil over high.
- Once boiling, reduce heat to medium-low, still covered.

6



### Finish and serve

- Carefully remove and discard **lemongrass** from **soup**.
- Divide **noodles** between bowls. Top with **soup**.
- Sprinkle **cilantro** and **crispy shallots** over top.

## Dinner Solved!