

Cal Smart Chinese BBQ Prawn Noodle Soup

Box to plate: 15 mins

Eat Me First

Grab your Fresh & Fast Meal Kit





2023 | WK27 | AL

FRESH & FAST

Get ready

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You'll need

(along with the basics)



Large Saucepan

From the pantry





Salt & Pepper

From the cool pouch

	2P	4P
Trimmed Green Beans	1 medium bag	1 large bag
Broccoli & Carrot Mix	1 medium pkt	1 large pkt
Fish Sauce & Rice Wine Vinegar Mix	1 pkt (20g)	1 pkt (40g)
Prawns	1 pkt (200g)	2 pkts (400g)

1. Sizzle





Trimmed Green Beans



Fish Sauce & Rice Vinegar Mix



Oyster Sauce



Soy Sauce

Prawns

3. Serve



Spring Onion

- · Boil the kettle
- Heat a saucepan with a drizzle of olive oil over high heat. Cook broccoli & carrot mix and beans, until just tender, 4-5 mins
- Add fish sauce mix and cook until fragrant, 1 min
- Add the **boiling water** (3 cups for 2 people / 6 cups for 4 people), oyster sauce and soy sauce mix and bring to the boil

2. Boil

- Add egg noodles and prawns. Cover with a lid and reduce to a simmer. Cook until cooked through, 4-5 mins
- In the last minute, gently stir noodles with a fork to separate

- Slice spring onion
- Divide prawn noodle soup between bowls
- Sprinkle over **spring onion**

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.







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