



# Jumbo Sesame-Shrimp Noodles

with Savoury Ginger Sauce and Veggies

Stir-Fry Special

Spicy

30 Minutes



Jumbo Shrimp

285 g | 570 g



Chow Mein Noodles

200 g | 400 g



Mushrooms

227 g | 454 g



Shanghai Bok Choy

2 | 4



Snow Peas, trimmed

56 g | 113 g



Green Onion

2 | 4



Ginger Sauce

4 tbsp | 8 tbsp



Vegetarian Oyster Sauce

¼ cup | ½ cup



Sweet Chili Sauce

2 tbsp | 4 tbsp



Sesame Seeds

1 tbsp | 2 tbsp



Cream Sauce Spice Blend

1 tbsp | 2 tbsp

**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.

1



### Start prep

- Before starting, wash and dry all produce.

- Add **10 cups hot water** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, trim **snow peas**.
- Thinly slice **mushrooms**.
- Cut **bok choy** into ½-inch pieces. (**TIP:** Rinse leaves to wash away any hidden dirt.)
- Thinly slice **green onions**, keeping white and green parts separate.

2



### Finish prep

- Add **sweet chili sauce**, **ginger sauce** and **half the oyster sauce** to a medium bowl.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. If desired, remove and discard tails.
- Add **shrimp**, **sesame seeds** and ½ **tbsp** (1 **tbsp**) **oil** to a shallow dish. Toss to coat.

3



### Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil** and **mushrooms**. Season with **salt** and **pepper**. Cook, stirring occasionally, until golden, 5-7 min.
- Add **snow peas**, **bok choy**, **green onion whites** and **remaining oyster sauce**. Cook, stirring often, until tender-crisp, 1-3 min.
- Transfer **veggies** to a plate. Carefully wipe the pan.

4



### Cook noodles

- Add **chow mein noodles** to the **boiling water**. Cook uncovered until tender, 1-2 min.
- Drain **noodles**, then rinse under **warm water**.
- Return **noodles** to the same pot, off heat. Add ½ **tbsp** (1 **tbsp**) **oil**, then gently toss to coat.
- Using a pair of scissors, make a few cuts in the pot to cut up **noodles**.
- Set aside.

5



### Cook shrimp

- Sprinkle **Cream Sauce Spice Blend** over **shrimp**. Toss to coat.
- Reheat the same pan (from step 3) over medium-high.
- When the pan is hot, add **1 tbsp oil**, then **shrimp**. (**NOTE:** Cook in 2 batches for 4 ppl, using 1 **tbsp** oil per batch.)
- Pan-fry until golden-brown and cooked through, 1-3 min per side. **\*\* (NOTE:** It's okay if some sesame seeds fall off shrimp, they will end up in sauce.)
- Transfer to a plate. Cover to keep warm.

6



### Finish and serve

- Reheat pan over medium-high. Add ½ **cup** (1 **cup**) **water** and **all but 2 tbsp** (4 **tbsp**) of the **sauce mixture**. Stir to combine. Bring to a simmer.
- Add **noodles** and **veggies**. Cook, stirring to coat until heated through, 1-2 min.
- Divide **noodles** and **shrimp** between plates.
- Drizzle **reserved sauce** over **shrimp**.
- Sprinkle **remaining green onions** over top.