

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



Shanghai Bok Choy

227 g | 454 g



Snow Peas, trimmed 56 g | 113 g

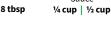




Ginger Sauce



4 tbsp | 8 tbsp





Sweet Chili Sauce 2 tbsp | 4 tbsp



1 tbsp | 2 tbsp



Cream Sauce Spice Blend 1tbsp 2tbsp

Allengens 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. Cooking utensils | Large non-stick pan, large pot, measuring cups, measuring spoons, medium bowl, paper towels, shallow dish, strainer



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.



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.



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.



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.



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.



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.

Measurements within steps (2 tbsp) oil oil Ingredient