



Garlic Crunch Jumbo Shrimp Noodles

with Tangy Teriyaki Sauce

Stir-Fry Special 30 Minutes



Jumbo Shrimp
285 g | 570 g



Ramen Noodles
200 g | 400 g



Sugar Snap Peas
113 g | 227 g



Sweet Bell Pepper
1 | 2



Mushrooms
113 g | 227 g



Green Onion
2 | 4



Garlic, cloves
2 | 4



Soy Sauce Mirin Blend
4 tbsp | 8 tbsp



Teriyaki Sauce
4 tbsp | 8 tbsp



Garlic Spread
2 tbsp | 4 tbsp



Cream Sauce Spice Blend
1 tbsp | 2 tbsp



Panko Breadcrumbs
¼ cup | ½ cup

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** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Peel, then mince **garlic**.
- Trim **sugar snap peas**.
- Core, then cut **peppers** into ¼-inch slices.
- Thinly slice **mushrooms**.
- Transfer **snap peas, peppers** and **mushrooms** to a large bowl.
- Thinly slice **green onions**.

2



Make garlic crunch and prep shrimp

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil, panko** and **garlic**. Season with **salt** and **pepper**. Cook, stirring often until golden-brown and fragrant, 2-3 min.
- Transfer to a small bowl. Carefully wipe out pan.
- Using a strainer, drain and rinse **shrimp**. Pat dry with paper towels. Remove and discard **shrimp tails**.
- Add **shrimp** and ½ **tbsp** (1 **tbsp**) **oil** to a shallow dish. Sprinkle with **Cream Sauce Spice Blend**. Season with **salt** and **pepper**. Toss to coat.

3



Cook noodles

- Using hands, gently loosen **noodle bundles** and unclump if necessary.
- Add **noodles** to the **boiling water**. Cook uncovered until tender, 2-4 min.
- While **noodles** cook, combine **teriyaki sauce, soy-mirin blend** and **2 tbsp** (4 **tbsp**) **water** in a medium bowl.
- Drain **noodles**, then rinse under **warm water**. Return **noodles** to the same pot, off heat. Add **garlic spread**, then gently toss to coat. Using a pair of scissors, make a few cuts in the pot to cut up **noodles**. Cover and set aside.

4



Cook veggies and shrimp

- Reheat pan over medium-high. When hot, add **1 tbsp** (2 **tbsp**) **oil**, then **mushrooms, peppers** and **snap peas**. Cook stirring often until **veggies** are tender-crisp and lightly golden, 4-5 min. Season with **salt** and **pepper**. Return to the same bowl.
- Reheat pan over medium-high. When hot, add **1 tbsp** (2 **tbsp**) **oil**, then **shrimp**. Reduce heat to medium. Cook, flipping once until **shrimp** just turn pink, 2-3 min. **
- Transfer to a plate and cover to keep warm.

5



Make sauce

- Reheat pan over medium-low heat. Add **three quarters of the teriyaki sauce mixture**. Cook, stirring often until **sauce** is warmed through, 30 sec.
- Add **noodles** and **veggies**. Season with **salt** and **pepper**. Stir to coat.

6



Finish and serve

- Divide **noodles and veggies** between plates.
- Drizzle **remaining teriyaki sauce mixture** over top.
- Top with **shrimp**.
- Sprinkle **garlic-crunch** over **shrimp**.
- Sprinkle **green onions** over top.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.