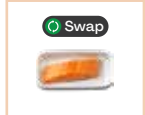




SuperQuick Shrimp Ramen Noodles with Crispy Shallots

15 Minutes



Salmon Fillets,
skin-on
250 g | 500 g

Customized Protein **+** Add **↻** Swap or **×2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Shrimp
285 g | 570 g



Ramen Noodles
200 g | 400 g



Broccoli
227 g | 454 g



Vegetarian Oyster
Sauce
¼ cup | ½ cup



Plum Sauce
¼ cup | ½ cup



Crispy Shallots
28 g | 56 g

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.

Pantry items | Oil, salt, pepper

Cooking utensils | Colander, large non-stick pan, large pot, measuring cups, measuring spoons, paper towels

1



Cook ramen and broccoli

- Before starting, add 10 cups water and 1 tbsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Wash and dry all produce.

- Cut **broccoli** into bite-sized pieces.
- Add **broccoli** and **ramen noodles** to the boiling water. Cook, uncovered, until tender, 2-3 min.
- Drain **noodles** and **broccoli**, reserving $\frac{1}{4}$ cup ($\frac{1}{2}$ cup) **pasta/broccoli water**. Return **noodles** and **broccoli** to the same pot, off heat.

4



Finish and serve

🔄 Swap | **Salmon Fillets, skin-on**

- Add **shrimp**, **reserved pasta/broccoli water** and **sauce** to the large pot with the **ramen** and **broccoli**.
- Season with **salt** and **pepper**, then toss to coat.
- Divide **shrimp ramen noodles** between bowls.
- Sprinkle **crispy shallots** over top.

2



Cook shrimp

🔄 Swap | **Salmon Fillets, skin-on**

- Drain, rinse then pat **shrimp** dry with paper towels.
- Heat a large non-stick pan over medium-high heat.
- When hot, add $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.**
- Season with **salt** and **pepper**.

3



Cook sauce

- Add **plum sauce** and **vegetarian oyster sauce**. Cook, stirring often, until **shrimp** are coated, 1-2 min.

Measurements
within steps

1 tbsp (2 **tbsp**) **oil**
2 person 4 person Ingredient

2 | Cook salmon

🔄 Swap | **Salmon Fillets, skin-on**

If you've opted to get **salmon**, season it in the same way the recipe instructs you to season the **shrimp**. Heat a large non-stick pan over medium-high heat. When hot, add $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil**, then **salmon**. Cook, flipping once, until **salmon** is cooked through, 2-3 min per side.** Transfer **salmon** to a plate. Set aside

4 | Finish and serve

🔄 Swap | **Salmon Fillets, skin-on**

Top the **ramen bowls** with the **salmon**.

** Cook shrimp and salmon to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively, as size may vary.