



SuperQuick Shrimp Ramen Noodles

with Crispy Shallots

Spicy

15 Minutes

Swap



Salmon Fillets,
skin-on
250 g | 500 g

Customized Protein

+ Add

Swap

or

x2 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



Sweet Chili Sauce
4 tbsp | 8 tbsp



Plum Sauce
1/4 cup | 1/2 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 shrimp

- 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.

🔄 Swap | Salmon Fillets, skin-on

- Drain, rinse, then pat **shrimp** dry with paper towels.
- Heat a large non-stick pan over medium-high.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.**
- Season with **salt** and **pepper**.

2



Cook sauce

- Add **sweet chili sauce** and **plum sauce** to the pan. Cook, stirring often, until **shrimp** are coated, 1-2 min.

3



Cook broccoli and ramen noodles

- Meanwhile, 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**.

4



Finish and serve

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

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

1 | Cook salmon

🔄 Swap | Salmon Fillets, skin-on

Pat **salmon** dry with paper towels. Heat a large non-stick pan over medium-high. When hot, add **1 tbsp** (2 **tbsp**) **oil**, then add **salmon**. Cook for 2-3 min, until browned. Flip **salmon** and continue cooking for 2-3 min, until cooked through.** When **salmon** is done, break **salmon** up into large flakes/pieces, removing and discarding skin. Proceed with remaining instructions as written.

** Cook shrimp to a minimum internal temperature of 74°C/165°F, as size may vary, and cook salmon to a minimum internal temperature of 70°C/158°F, as size may vary.