



# SuperQuick Thai Shrimp Noodles with Coconut

15 Minutes

Swap



Tilapia  
300 g | 600 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



Chow Mein  
Noodles  
200 g | 400 g



Coconut Milk  
1 | 2



Ginger-Garlic  
Puree  
2 tbsp | 4 tbsp



Sweet Bell  
Pepper  
1 | 2



Red Curry Paste  
4 tbsp | 8 tbsp



Crispy Shallots  
28 g | 56 g



Edamame  
56 g | 113 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.*

Ingredient quantities 56 g | 113 g  
2-serving | 4-serving

Pantry items | Oil, salt, pepper

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

1



### Cook chow mein noodles

- Before starting, add 6 cups (12 cups) water and ½ tsp (¼ tsp) salt to a large pot. Cover and bring to a boil over high heat.
- Wash and dry all produce.

- Add **chow mein noodles** to the boiling water.
- Cook for 1-2 min, uncovered, until tender.
- Drain **chow mein noodles**, then return to the same pot, off heat.

2



### Toast coconut

- Heat a small pan over medium high heat.
- When hot, add **coconut** to the dry pan. Toast, stirring often, until golden, 1-2 min. Transfer to a plate.

3



### Prep and cook peppers

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Heat a large non-stick pan over medium-high.
- When hot, add ½ **tbsp (1 tbsp) oil**, then **peppers**. Cook, stirring often, until **peppers** are tender-crisp, 4-5 min.

4



### Cook shrimp and make curry

- Drain, rinse then pat **shrimp** dry with paper towels.
- Add **coconut milk**, **ginger-garlic puree** and **red curry paste** to the pan. Cook, stirring often, until combined, 1-2 min.
- Add **shrimp**. Cook for 3-4 min, stirring often, until **shrimp** are cooked through.\*\*
- Season with **salt** and **pepper**.

5



### Finish and serve

- To the large pot with **chow mein noodles**, add **coconut curry shrimp**. Stir to combine.
- Divide **coconut curry shrimp noodles** between bowls.
- Sprinkle **toasted crispy shallots** over top.

Measurements within steps | 1 tbsp (2 tbsp) oil | 2-serving 4-serving 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.

## 4 | Cook tilapia and make curry

Swap | Tilapia

If you've opted to get **tilapia**, while the **peppers** are cooking, line a separate cutting board with paper towels, then pat **tilapia** dry, pressing well to absorb as much moisture as possible. Cut **tilapia** into bite-size pieces. To cook **tilapia**, increase simmer time to 4-6 min.

\*\* Cook to seafood and fish to minimum internal temperatures of 165°F and 158°F, respectively.