



Grilled Ginger Shrimp on Chilled Noodle and Peanut Salad

Grill

Quick

25 Minutes



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Shrimp



Spaghetti



Mini Cucumber



Sweet Bell Pepper



Green Onion



Ginger Sauce



Soy Sauce



Peanut Butter



Wooden Skewers

HELLO PEANUT BUTTER

This classic spread does wonders for sauces!

Start here

- 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.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

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

Bust out

Colander, measuring spoons, silicone brush, strainer, large bowl, small bowl, measuring cups, whisk, large pot, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Spaghetti	170 g	340 g
Mini Cucumber	66 g	132 g
Sweet Bell Pepper	160 g	320 g
Green Onion	1	2
Ginger Sauce	4 tbsp	8 tbsp
Soy Sauce	2 tbsp	4 tbsp
Peanut Butter	1 ½ tbsp	3 tbsp
Wooden Skewers	6	12
Oil*		
Salt and Pepper*		

* Pantry items

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

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.



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1



Cook and chill noodles

- Add **spaghetti** to the **boiling water**. Cook uncovered until tender, 10-12 min.
- Reserve ¼ cup (½ cup) **pasta water** in a large bowl, then drain **spaghetti**. Rinse **spaghetti** under **cold water**, tossing often, until chilled, 1 min.
- Set aside to drain.

2



Prep

- Meanwhile, soak **skewers** in **water** for at least 5 min.
- Core, then quarter **pepper**.
- Add **peppers** to a plate. Drizzle ½ **tbsp** (1 **tbsp**) **oil** over top, then season with **salt** and **pepper**. Toss to coat.
- Thinly slice **green onion**.
- Cut **cucumber** into thin matchsticks.

3



Skewer shrimp

- Place **1 tbsp** (2 **tbsp**) **ginger sauce** in a small bowl. Reserve **remaining ginger sauce** for dressing.
- Drain, rinse and pat **shrimp** dry with paper towels, then transfer to a plate. Drizzle ½ **tbsp** (1 **tbsp**) **oil** over top, then season with **salt** and **pepper**. Toss to coat.
- Drain **skewers**, then thread **shrimp** onto **skewers**. Place **assembled skewers** on a plate to bring to the grill.

4



Grill peppers and shrimp

- Bring the small bowl of **ginger sauce** and a silicone brush out to the grill.
- Add **peppers** to the grill. Close lid and grill, flipping once, until tender, 3-5 min per side. Return to the same plate to cool slightly.
- Add **shrimp skewers** to the grill. Close lid and grill for 1-3 min per side, until opaque. ** When **shrimp** is almost done, brush one side with **some ginger sauce** from the small bowl, then flip. Grill for 30 sec, then repeat with the other side.
- Transfer **shrimp skewers** to the plate with **peppers**.

5



Make noodle salad

- Add **peanut butter** to the bowl with **reserved pasta water**, then whisk until smooth.
- Add **soy sauce**, **remaining ginger sauce** and **1 tbsp** (2 **tbsp**) **oil**. Whisk to combine.
- When **peppers** have cooled enough to handle, cut into ¼-inch slices.
- Add **chilled noodles**, **cucumbers**, **peppers** and **half the green onions** to the bowl with **peanut sauce**. Season with **salt** and **pepper**, to taste, then toss to combine.

6



Finish and serve

- Divide **noodle salad** between plates. Top with **shrimp skewers**. (**TIP:** For easier eating, remove shrimp from skewers before dividing between plates.)
- Sprinkle **remaining green onions** over top.

Dinner Solved!