



# Grilled Sweet Chili Shrimp and Chilled Soba Noodles with Marinated Veggies

Grill

Spicy

35 Minutes



- Shrimp
- Salmon
- Garlic Salt
- Soba Noodles
- Mini Cucumber
- Red Cabbage, shredded
- Cilantro
- Carrot, julienned
- Soy Sauce
- Rice Vinegar
- Sweet Chili Sauce
- Sesame Oil
- Sriracha

**CUSTOM RECIPE**

This is a Custom Recipe. If you chose to add a protein, simply follow the instructions on the back of this card and you're set. Happy cooking!

HELLO SESAME OIL  
This fragrant oil adds an irresistible aroma to any Asian-inspired dish!

## Start here

- Before starting, wash and dry all produce.
- Add 8 cups water and 1 tsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Preheat the grill to 500°F over high heat.

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

### Heat Guide for Step 6:

- Mild: ½ tsp (1 tsp) • Medium: 1 tsp (2 tsp)
- Spicy: 1 ½ tsp (3 tsp) • Extra-spicy: 2 tsp (4 tsp)

## Bust out

Colander, measuring spoons, strainer, aluminum foil, large bowl, measuring cups, whisk, large pot, paper towels

## Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Salmon	250 g	500 g
Garlic Salt	1 tsp	2 tsp
Soba Noodles	180 g	360 g
Mini Cucumber	132 g	264 g
Red Cabbage, shredded	56 g	113 g
Cilantro	7 g	14 g
Carrot, julienned	56 g	113 g
Soy Sauce	2 tbsp	4 tbsp
Rice Vinegar	1 tbsp	2 tbsp
Sweet Chili Sauce 🍷	4 tbsp	8 tbsp
Sesame Oil	1 tbsp	2 tbsp
Sriracha 🍷	2 tsp	4 tsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook salmon to a minimum internal temperature of 70°C/160°F and shrimp 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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- Add **soba noodles** to the **boiling water**. Reduce heat to medium and cook, stirring occasionally, until tender, 2-3 min. (**TIP:** Keep an eye on the noodles so they don't overcook!)
- Reserve **¼ cup noodle cooking water**.
- Drain, then rinse **noodles** under cold water, tossing often, until **noodles** are cold.
- Set aside to drain well.



- While **noodles** drain, add **sesame oil**, **vinegar**, **soy sauce**, **half the garlic salt**, **half the sweet chili sauce**, **½ tsp** (1 tsp) **sugar**, **1 tbsp** (2 tbsp) **reserved noodle water** and **½ tbsp** (1 tbsp) **oil** to the same large pot, off heat. Season with **pepper**, to taste, then whisk to combine.
- Add **cabbage** and **carrots** to the pot, then stir to combine. Set aside.



- Cut **cucumbers** diagonally into ⅛-inch slices, then cut **slices** into matchsticks. (**TIP:** For faster prep, coarsely grate cucumber, if desired.)
- Roughly chop **cilantro**.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. (**TIP:** Drying shrimp well will prevent them from steaming!)



- Add **shrimp**, **remaining sweet chili sauce**, **remaining garlic salt** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **pepper**, then toss to coat.
- Arrange a sheet of foil on one side of the grill (use 2 sheets of foil for 4 ppl).
- Arrange **shrimp** on the foil in a single layer.
- Grill, flipping **shrimp** halfway through, until **shrimp** just turn pink, 4-5 min.\*\*

If you've opted to add **salmon**, place **salmon** on the other side of the grill, skin-side down. Close lid and grill until **salmon** is cooked through, 6-7 min.\*\*



- Add **noodles**, **cucumbers** and **half the cilantro** to the pot with **sauce and veggies**, then toss to coat. (**TIP:** If desired, add 1 tbsp reserved noodle water at a time, until you reach your preferred sauciness!) Season with **salt** and **pepper**, to taste.



- Divide **noodle salad** between bowls.
- Top **noodles** with **shrimp**. Drizzle **any remaining sauce** from the foil over top.
- Drizzle **sriracha** over top, if desired. (**NOTE:** Reference heat guide.)
- Sprinkle with **remaining cilantro**.

Top **noodles** with **salmon** when you serve them.

## Dinner Solved!