



# Coconut Jumbo Shrimp and Noodle Stir-Fry

with Sweet Chili Sauce

40 Minutes



Jumbo Shrimp  
285 g | 570 g



Bacon Strips  
100 g | 200 g



Chow Mein Noodles  
200 g | 400 g



Shredded Coconut  
6 tbsp | 12 tbsp



Panko Bread crumbs  
1/2 cup | 1/2 cup



Cream Sauce Spice Blend  
20 g | 40 g



Egg  
1 | 2



Sweet Chili Sauce  
4 tbsp | 8 tbsp



Vegetarian Oyster Sauce  
1/2 cup | 1/2 cup



Sugar Snap Peas  
113 g | 227 g



Sweet Bell Pepper  
1 | 2



Green Onion  
2 | 4



Ginger-Garlic Puree  
2 tbsp | 4 tbsp

**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

1



### Boil water and cook bacon

- Before starting, wash and dry all produce.
- Bring a large pot of **salted water** to a boil over high.
- Meanwhile, heat a large non-stick pan over medium.
- When hot, add **bacon**. (NOTE: For 4 servings, cook bacon in batches.) Cook for 5-8 min, flipping occasionally, until crispy.\*\*
- Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined cutting board. Set aside.
- Discard all but  $\frac{1}{2}$  **tbsp** (1 **tbsp**) **bacon fat**.

2



### Prep

- Meanwhile, core, then cut **pepper** into  $\frac{1}{4}$ -inch slices.
- Thinly slice green **onion**.
- Trim **snap peas**.
- In a medium bowl, combine **vegetarian oyster sauce**, **ginger-garlic puree**, **half the sweet chili sauce** and  $\frac{1}{4}$  **cup** ( $\frac{1}{3}$  **cup**) **water**.

3



### Stir-fry veggies and cook noodles

- Reheat the pan with **reserved bacon fat** over medium-high.
- When hot, add **peppers** and **snap peas**. Season with **salt** and **pepper**.
- Cook for 3-5 min, stirring often, until **veggies** are tender-crisp.
- Remove from heat, then transfer **veggies** to a plate.
- Meanwhile, to the boiling water, add **noodles**. Cook for 1-3 min, stirring occasionally, until tender but still firm to the bite.
- Strain and rinse **noodles** with **warm water**. Set aside.

4



### Coat shrimp

- To a zip-top bag, add **Cream Sauce Spice Blend**.
- In a medium bowl, beat **egg** with  $\frac{1}{2}$  **tbsp** (1 **tbsp**) **water** until smooth.
- In another bowl, combine **coconut** and **panko**.
- Drain and rinse **shrimp**. Pat dry with paper towels. If you like, remove and discard tails.
- Add **shrimp** to zip-top bag. Seal and shake to coat.
- Working with **one shrimp** at a time, dip into **egg**, then coat in **coconut mixture**, pressing gently to adhere.
- Place **breaded shrimp** on a plate. Repeat with **remaining shrimp**.

5



### Shallow-fry shrimp

- Heat  $\frac{1}{4}$  **cup oil** in the same pan (from step 3) over medium-high.
- When **oil** is hot, carefully add one **shrimp** at a time to the pan. (NOTE: For 4 servings, shallow-fry shrimp in two batches, wiping pan clean between batches and using  $\frac{1}{4}$  cup oil per batch.)
- Cook for 2-3 min, carefully flipping once with a spatula, until **shrimp** just turn pink and **breeding** is golden.\*\*
- Transfer to a paper towel-lined plate.

6



### Finish and serve

- Add **sauce mixture** to pot (from step 3). Bring to a simmer over medium.
- Add **veggies**. Cook for 1-2 min, stirring until **veggies** are heated through.
- Add **noodles** and **half the green onions**. Crumble in **bacon**. Cook for 1-2 min, stirring until **noodles** are heated through. (TIP: If you prefer a lighter sauce, add warm water, 1-2 **tbsp** at a time.)
- Divide **noodles** between bowls.
- Top with **coconut shrimp**, then **remaining sweet chili sauce**.
- Sprinkle **remaining green onions** over top.

Measurements  
within steps

1 **tbsp** (2 **tbsp**) **oil**

2-serving 4-serving Ingredient

#### For 6 servings

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.

\*\* Cook shrimp and egg to a minimum internal temperature of 165°F, as size may vary, and cook bacon to a minimum internal temperature of 160°F, as size may vary.