



Grilled Sweet Chili Shrimp

with Spicy Cold Noodle Salad and Peanuts

Grill

Spicy

30 Minutes



Shrimp



Sweet Chili Sauce



Soy Sauce



Chow Mein Noodles



Chili-Garlic Sauce



Mini Cucumber



Sweet Bell Pepper



Cilantro



Sesame Oil



Tahini



Peanuts, chopped

HELLO TAHINI

A popular Middle Eastern condiment made from ground sesame!

Start here

- Before starting, wash and dry all produce.
- 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.
- While you prep, preheat the grill to 500°F over medium-high heat.

Heat Guide for Step 2 (dbl for 4 ppl):

- Mild: 1 tbsp
- Medium: 1 ½ tbsp
- Spicy: 2 tbsp

Bust out

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

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Sweet Chili Sauce 🍷	2 tbsp	4 tbsp
Soy Sauce	2 tbsp	4 tbsp
Chow Mein Noodles	200 g	400 g
Chili-Garlic Sauce 🍷	2 tbsp	4 tbsp
Mini Cucumber	66 g	132 g
Sweet Bell Pepper	160 g	320 g
Cilantro	7 g	7 g
Sesame Oil	1 tbsp	2 tbsp
Tahini	2 tbsp	4 tbsp
Peanuts, chopped	28 g	28 g
Sugar*	½ tbsp	1 tbsp
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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Cook noodles

- Add **chow mein noodles** to the **boiling water**. Cook uncovered until tender, 2 min.
- Reserve **¼ cup noodle water**.
- Drain, then rinse **noodles** under **cold water**, tossing often, until **noodles** are cold.
- Using a pair of scissors, cut **noodles** a few times.
- Set aside to drain well.



Grill shrimp

- Thoroughly pat **shrimp** dry with paper towels. (**TIP:** Drying shrimp well will prevent them from steaming!)
- Add **shrimp**, **sweet chili sauce**, **remaining soy sauce** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt** and **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.
- Close lid and grill, tossing **shrimp** once or twice, until cooked through, 4-5 min.**



Make sauce

- While **noodles** drain, add **tahini**, **sesame oil**, **5 tsp soy sauce**, **½ tbsp sugar** and **2 tbsp chili-garlic sauce** (dbl all for 4 ppl) to the same large pot. (**NOTE:** Reference heat guide.) Stir until smooth.



Make noodle salad

- Add **1 tbsp reserved noodle water** (dbl for 4 ppl) and **drained noodles** to the pot with **sauce**. Toss to coat. (**TIP:** If desired, add more noodle water, 1 tbsp at a time, until preferred sauciness is reached!)
- Add **cucumbers**, **peppers**, **half the peanuts** and **half the cilantro**, then toss to combine.



Prep

- Core, then cut **pepper** into ¼-inch slices.
- Cut **cucumber** diagonally into ⅛-inch slices, then cut slices into matchsticks.
- Roughly chop **cilantro**.



Finish and serve

- Divide **noodle salad** between bowls.
- Top **noodles** with **shrimp**. Drizzle **any remaining sauce** from the foil over top.
- Sprinkle with **remaining cilantro** and **remaining peanuts**.

Dinner Solved!