

Jumbo Sesame Shrimp 'Longevity' Noodles

with Savoury Ginger Sauce and Veggies

Lunar New Year

30 Minutes





Jumbo Shrimp 285 g | 570 g





Noodles 200 g | 400 g



Mushrooms



Shanghai Bok

2 | 4

227 g | 454 g



Snow Peas



56 g | 113 g







Ginger Sauce 4 tbsp | 8 tbsp

4 tbsp | 8 tbsp







2 tbsp | 4 tbsp

Sesame Seeds 1 tbsp | 2 tbsp



Cream Sauce Spice Blend 1 tbsp | 2 tbsp

Allengens 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.



Cooking utensils | Medium bowl, measuring spoons, shallow dish, strainer, measuring cups, large pot, large non-stick pan, paper towels, scissors



Start prep

- · Wash and dry all produce.
- Add 10 cups hot water to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, trim snow peas.
- Thinly slice mushrooms.
- Cut **bok choy** into ½-inch pieces. (TIP: Rinse leaves to wash away any hidden dirt!)
- Thinly slice **green onions**, keeping **white** and **green parts** separate.



Finish prep

- Add sweet chili sauce, ginger sauce and half the oyster sauce to a medium bowl.
- Using a strainer, drain and rinse shrimp, then pat dry with paper towels. If desired, remove and discard tails.
- Add shrimp, sesame seeds and
 ½ tbsp (1 tbsp) oil to a shallow dish.
 Toss to coat.



Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add
 ½ tbsp (1 tbsp) oil and mushrooms.
 Season with salt and pepper. Cook, stirring occasionally, until golden, 5-7 min.
- Add snow peas, bok choy, green onion whites and remaining oyster sauce. Cook, stirring often, until tender-crisp, 1-3 min.
- Transfer **veggies** to a plate. Carefully wipe the pan.



Cook noodles

- Add chow mein noodles to the boiling water. Cook uncovered until tender, 1-2 min.
- Drain **noodles**, then rinse under warm water.
- Return **noodles** to the same pot, off heat.
 Add ½ **tbsp** (1 tbsp) **oil**, then gently toss to coat.
- Using a pair of scissors, make a few cuts in the pot to cut up **noodles**.
- · Set aside.



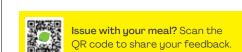
Cook shrimp

- Sprinkle Cream Sauce Spice Blend over shrimp. Toss to coat.
- Reheat the same pan (from step 3) over medium-high.
- When the pan is hot, add 1 tbsp oil, then shrimp. (NOTE: Cook in 2 batches for 4 ppl, using 1 tbsp oil per batch.)
- Pan-fry until golden-brown and cooked through, 1-3 min per side.** (NOTE: It's okay if some sesame seeds fall off shrimp, they will end up in sauce!)
- Transfer to a plate. Cover to keep warm.



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- Reheat pan over medium-high.
- Add ½ cup (1 cup) water and all but
 2 tbsp (4 tbsp) sauce mixture. Stir to combine. Bring to a simmer.
- Add **noodles** and **veggies**. Cook, stirring to coat, until heated through, 1-2 min.
- Divide **noodles** and **shrimp** between plates.
- Drizzle reserved sauce over shrimp.
- Sprinkle **remaining green onions** over top.



Measurements

within steps

1 tbsp

(2 tbsp)

oil