



Jumbo Sesame Shrimp 'Longevity' Noodles

with Savoury Ginger Sauce and Veggies

Lunar New Year 30 Minutes



Jumbo Shrimp
285 g | 570 g



Chow Mein Noodles
200 g | 400 g



Mushrooms
227 g | 454 g



Shanghai Bok Choy
2 | 4



Snow Peas
56 g | 113 g



Green Onion
2 | 4



Ginger Sauce
4 tbsp | 8 tbsp



Vegetarian Oyster Sauce
4 tbsp | 8 tbsp



Sweet Chili Sauce
2 tbsp | 4 tbsp



Sesame Seeds
1 tbsp | 2 tbsp



Cream Sauce Spice Blend
1 tbsp | 2 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.

1



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.

2



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.

3



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.

4



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.

5



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.

6



Finish and serve

- 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.

