



Jumbo Sesame-Shrimp Noodles

with Savoury Ginger Sauce and Veggies


Special Plus


30 Minutes




The recent weather conditions that have caused supply challenges across North America has impacted our regular supply of fresh produce, and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!


- 


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.

Pantry items | Oil, salt, pepper

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

1



Start prep

- Wash and dry all produce.

🕒 Sub | Broccoli

- 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.

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.

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.

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.

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.

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.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

1 | Start prep

🕒 Sub | Broccoli

If you've received **broccoli**, cut into bite-sized pieces. Continue to follow the recipe as instructed, subbing **broccoli** in for **snow peas**. Then, increase pan-fry cook time to 5-6 min to ensure a tender-crisp bite.



Issue with your meal? Scan the QR code to share your feedback.