



# Wonton Shrimp Noodle Soup

with Sesame-Chili Bok Choy

SPICY

PRONTO

25 Minutes



Shrimp



Wonton Wrappers



Soy Sauce



Green Onions



Sesame Oil



Shanghai Bok Choy



Chili Pepper



Ginger



Chicken Broth Concentrate



Garlic



Cremini Mushrooms

## HELLO WONTON NOODLES

When cooked, these DIY noodles have a perfect springy texture!

# Start Strong

Before starting, wash and dry all produce.

## Bust Out

Large Non-Stick Pan, Large Pot, Paper Towels, Strainer, Microplane/Zester, Measuring Cups, Measuring Spoons

## Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Wonton Wrappers	20 pc	40 pc
Soy Sauce	4 tbsp	8 tbsp
Green Onions	2	2
Sesame Oil	1 tbsp	2 tbsp
Shanghai Bok Choy	2	4
Chili Pepper 🌶️	1	2
Ginger	30 g	60 g
Chicken Broth Concentrate	2	4
Garlic	6 g	12 g
Cremini Mushrooms	113 g	227 g
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 our meal kit labels for the most current allergen 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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## 1. PREP

Peel, then grate **1 tbsp ginger** (dbl for 4 ppl). Peel, then mince **garlic**. Thinly slice **mushrooms**. Thinly slice **green onions**. Separate **bok choy leaves** and **stems**, then cut into 1-inch pieces. Cut **wonton wrappers** into ¼-inch strips. Thinly slice the **chili**. (**NOTE:** remove the seeds first for less heat.)



## 4. COOK BOK CHOY

While **shrimp** cook, heat a large non-stick pan over medium-high heat. When hot, add **sesame oil**, **chilis** and **bok choy stems**. Cook, stirring often, until tender-crisp, 1-2 min. Add the **bok choy leaves**. Cook, stirring often, until **leaves** have wilted, 2-3 min. Season with **salt** and **pepper**.



## 2. START BROTH

Heat a large pot over medium heat. When hot, add **1 tbsp oil** (dbl for 4ppl), then **garlic**, **ginger** and **mushrooms**. Cook, stirring occasionally, until the **mushrooms** are tender, 2-3 min. Add **4 cups water** (dbl for 4 ppl), **broth concentrate(s)**, and **soy sauce**. Cover and bring up to a boil over high heat.



## 5. COOK NOODLES

Add **wonton noodles** to the large pot. Cook, gently stirring, until the **wonton noodles** are tender, 2-3 min.



## 3. COOK SHRIMP

Meanwhile, drain, then pat **shrimp** dry with paper towels. Carefully add **shrimp** to the **soup**. Reduce heat to low and cover. Cook until **shrimp** turn pink, 2-3 min.\*\*



## 6. FINISH AND SERVE

Divide **shrimp wonton noodle soup** between bowls. Top with **bok choy** and **green onions**.

# Dinner Solved!