



SWEET 'N' SPICY SHRIMP & NOODLE STIR-FRY

**FAST &
FRESH**

Bok Choy, Carrots, Cilantro & Sesame

BOX TO PLATE: 15 MINUTES

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

- Pot
- Strainer
- Paper towels
- Pan
- Bowl
- Kosher salt
- Cooking oil (2 tsp | 2 tsp)



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



GET SOCIAL

Share your #HelloFreshPics
with us @HelloFresh

(646) 846-3663
[HelloFresh.com](https://www.hellofresh.com)



CALORIES: 720

1 BOIL



4.5 oz | 9 oz
Ramen Noodles
Contains: Wheat

- Bring a large pot of **salted water** to a boil. **TIP: For quicker boiling, boil half the water in an electric kettle, then transfer to pot. Move on to next steps while water comes to a boil.**
- Add **noodles**; cook until just tender, 1-2 minutes. Drain and rinse noodles under cold water. Toss with a **drizzle of oil**.



2 PREP



2 | 4
Scallions



1 | 1
Lime



¼ oz | ¼ oz
Cilantro

- **Wash and dry produce.** Trim and thinly slice **scallions**, separating whites from greens. Halve **lime**. Roughly chop **cilantro**.



3 SIZZLE



10 oz | 20 oz
Shrimp
Contains: Shellfish



4 oz | 8 oz
Bok Choy and Napa Cabbage



4 oz | 8 oz
Shredded Carrots



1 tsp | 2 tsp
Garlic Powder

- Rinse **shrimp*** under cold water, then pat dry.
- Drizzle **oil** in a very hot pan. Add **shrimp, scallion whites, bok choy and napa cabbage, carrots, and garlic powder**. Cook, stirring occasionally, until shrimp are cooked through and veggies are softened, 4-6 minutes. **TIP: While shrimp and veggies cook, move on to next step to mix sauce.**



4 SERVE



½ Cup | 1 Cup
Sweet Soy Glaze
Contains: Sesame, Soy, Wheat



2 oz | 4 oz
Sweet Thai Chili Sauce



12 ml | 24 ml
Ponzu Sauce
Contains: Fish, Soy, Wheat



2 tsp | 4 tsp
Honey



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame

- In a bowl, combine **sweet soy glaze, chili sauce, ponzu, and honey**. **TIP: Use scissors to open packets quickly!**
- Transfer **sweet soy mixture** to pan with **shrimp and veggies**. Add **noodles** and **scallion greens**; toss to coat.
- Divide **noodle stir-fry** between bowls; squeeze **lime** over top. Garnish with **cilantro** and **sesame seeds**. Serve.



*Shrimp are fully cooked when internal temperature reaches 145°.