



VIETNAMESE-STYLE SHRIMP LETTUCE WRAPS

FAST & FRESH

Rice Noodles, Pickled Carrots & Peanuts

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

- Medium pot
 - Large pan
 - Large bowl
 - Small bowl
 - Strainer
 - Whisk
 - Paper towels
-
- Kosher salt
 - Black pepper
 - White sugar (½ tsp | 1 tsp)
 - Cooking oil (1 tsp | 1 tsp)



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



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CALORIES: 540





1 ZAP

	
4 oz 8 oz Shredded Carrots	10 tsp 20 tsp Rice Wine Vinegar

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- In a large microwave-safe bowl, mix **carrots, half the vinegar, ½ tsp white sugar (1 tsp for 4), salt, and pepper**; microwave 30 seconds. Set aside to pickle, tossing occasionally.



2 PREP

				
3.5 oz 7 oz Rice Noodles	2 3 Limes	2 4 Scallions	2 4 Baby Lettuce	¼ oz ½ oz Cilantro

- Once water is boiling, add **noodles**. Cook, stirring occasionally, until al dente, 4-6 minutes. Drain and rinse under cold water until cool; divide between two serving bowls (**four bowls for 4**).
- Meanwhile, trim and slice **scallions**, separating whites from greens. Quarter **limes**. Trim **lettuce**; separate leaves. Pick **cilantro leaves** from stems; discard stems.




3 SIZZLE

					
10 oz 20 oz Shrimp Contains: Shellfish	1 tsp 2 tsp Garlic Powder	1 tsp 2 tsp Korean Chili Flakes	2 TBSP 3 TBSP Brown Sugar	2 TBSP 2 TBSP Soy Sauce Contains: Soy, Wheat	12 ml 24 ml Ponzu Sauce Contains: Fish, Soy, Wheat

- Rinse **shrimp*** under cold water; pat dry. Drizzle **oil** in a hot large pan. Add **shrimp, scallion whites, garlic powder, salt, pepper**, and as many **chili flakes** as you like. Cook, stirring occasionally, until shrimp are opaque, 2-3 minutes.
- Stir in **half the soy sauce, half the ponzu, 1 TBSP brown sugar**, and a **splash of water (all the soy sauce and 2 TBSP brown sugar for 4)**; cook until shrimp are cooked through, 1 minute more. Divide between bowls with **noodles**.



4 SERVE


½ oz 1 oz Peanuts Contains: Peanuts

- In a small bowl, whisk together **remaining ponzu, remaining vinegar, 1 tsp brown sugar**, and **juice from two lime wedges (2 tsp brown sugar and juice from four lime wedges for 4)**. (**Be sure to measure the brown sugar—we sent more!**)
- Place **lettuce leaves, cilantro leaves, scallion greens, peanuts, pickled carrots (draining first)**, and **remaining lime wedges** in separate serving bowls. Serve family style alongside **saucy shrimp noodles**, with **ponzu-lime sauce** for dipping and drizzling.



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