



ONE-PAN SHRIMP LO MEIN

with Udon Noodles, Green Beans, and Carrot



HELLO
ONE-PAN LO MEIN

Everything is tossed together with no fuss at all in this stir-fry-style recipe.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 510**



Green Beans



Garlic



Carrot



Veggie Stock Concentrate



Shrimp
(Contains: Shellfish)



Ginger



Scallions



Soy Sauce
(Contains: Soy)



Hoisin Sauce
(Contains: Soy)



Udon Noodles
(Contains: Wheat, Soy)

START STRONG

Take the noodles out of the refrigerator as you're getting started. This will help them loosen up before they go for a toss in the pan.

BUST OUT

- Peeler
- Large pan
- Small bowl
- Paper towel
- Oil (1 tsp | 2 tsp)
- Sugar (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Green Beans 6 oz | 12 oz
- Ginger 1 Thumb | 1 Thumb
- Garlic 2 Cloves | 2 Cloves
- Scallions 2 | 4
- Carrot 1 | 2
- Soy Sauce 1 TBSP | 2 TBSP
- Veggie Stock Concentrate 1 | 2
- Hoisin Sauce 1 TBSP | 2 TBSP
- Shrimp 10 oz | 20 oz
- Udon Noodles 8 oz | 16 oz

HELLO WINE



PAIR WITH
Saia Palmela DOC Rosé 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREP

Wash and dry all produce. Cut **green beans** into 1-inch pieces. Peel **ginger**, then mince until you have 1 TBSP. Mince or grate **garlic**. Trim, then thinly slice **scallions**. (**TIP:** Set aside some of the scallion greens for garnish, if you like.) Peel **carrot**, then cut in half lengthwise. Slice each half into thin half-moons.



4 COOK SHRIMP

Rinse **shrimp** and pat dry with a paper towel. Add shrimp, **ginger**, **scallions**, and **garlic** to pan with veggies. Cook, tossing, until shrimp are nearly opaque and firm, 1-2 minutes. Season with **salt** and **pepper**.



2 COOK VEGGIES

Heat a drizzle of **oil** in a large, tall-sided pan over medium-high heat. Add **green beans** and toss until softened slightly, 3-4 minutes. Add **carrot** and toss until both are fully tender, 3-4 minutes more. Season with **salt** and **pepper**.



5 TOSS LO MEIN

Stir **sauce** into pan and let reduce slightly, 2-3 minutes. Add **udon noodles** and cook, tossing frequently, until tender and chewy, 3-4 minutes. (**TIP:** If noodles won't loosen up or sauce seems dry, add a splash of water.) Season with **salt** and **pepper**.



3 MAKE SAUCE

While veggies cook, stir together **soy sauce**, **stock concentrate**, **1 TBSP hoisin sauce** (we sent more), **2 tsp sugar**, and **¼ cup water** in a small bowl.



6 PLATE AND SERVE

Divide **lo mein** between bowls and sprinkle with reserved scallion greens, if using, and serve.

SLURP'S ON!

Wanna make this recipe again but can't find udon? A long pasta like linguine will also work.

Share your #HelloFreshPics with us! | (800) 733-2414 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK30 NJ-4