



SHRIMP PAD SEE EW

with Broccoli, Mushrooms, and Peanuts



HELLO PAD SEE EW

A Thai rice noodle stir-fry with savory notes of soy

PREP: 15 MIN | **TOTAL: 45 MIN** | **CALORIES: 730**



Shallot



Garlic



Peanuts
(Contains: Peanuts)



Basil



Rice Noodles



Sesame Oil



Button Mushrooms



Ginger



Thai Chili



Broccoli Florets



Soy Sauce
(Contains: Soy)



Shrimp
(Contains: Shellfish)

START STRONG

Not a fan of heat? Remove and discard the seeds and ribs from your chili to make it less spicy.

BUST OUT

- Large pot
- Peeler
- Large pan
- Strainer
- Small bowl
- Oil (1 TBSP | 2 TBSP)
- Sugar (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Shallot 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Button Mushrooms 4 oz | 8 oz
- Peanuts 1 oz | 2 oz
- Ginger 1 Thumb | 2 Thumbs
- Basil ½ oz | ½ oz
- Thai Chili 1 | 1
- Broccoli Florets 8 oz | 16 oz
- Rice Noodles 6 oz | 12 oz
- Soy Sauce 2 TBSP | 4 TBSP
- Sesame Oil ½ TBSP | 1 TBSP
- Shrimp 10 oz | 20 oz

HELLO WINE

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1 PREP

Wash and dry all produce. Bring a large pot of **salted water** to a boil. Halve, peel, and thinly slice **shallot**. Thinly slice **garlic**. Trim, then slice **mushrooms**. Roughly chop **peanuts**. Peel **ginger**, then mince until you have 1 TBSP. Pick leaves from **basil** and tear into small pieces. Thinly slice **Thai chili**.



4 COOK NOODLES

Once water is boiling, add **rice noodles** to pot. Remove from heat and let soak until al dente, 6-7 minutes. (**TIP:** Stir noodles occasionally to prevent clumping.) Drain and rinse under cold water. Meanwhile, stir together **soy sauce**, **½ TBSP sesame oil** (we sent more), and **1 TBSP sugar** in a small bowl.



2 COOK BROCCOLI

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **garlic** to pan and cook until fragrant, about 30 seconds. Add **broccoli** and give it a toss. Pour in **½ cup water** and cook, tossing occasionally, until broccoli is tender, 4-5 minutes. Season with **salt** and **pepper**. Remove from pan and set aside.



5 COOK AROMATICS AND SHRIMP

In same pan, heat another drizzle of **oil**. Add **shallot** and **Thai chili** (to taste). Cook until softened, 2-3 minutes. Toss in **ginger** and **shrimp** and cook until shrimp are starting to turn opaque, about 2 minutes. Season with **salt** and **pepper**. Add **rice noodles** and **soy sauce mixture** to pan and toss to coat.



3 COOK MUSHROOMS

Heat another drizzle of **oil** in same pan over medium-high heat. Add **mushrooms** and cook, tossing, until softened and a few shades darker, 4-5 minutes. Season with **salt** and **pepper**, then set aside with **broccoli**.



6 FINISH AND SERVE

Add **broccoli**, **mushrooms**, and **basil leaves** to pan. Cook, tossing constantly, until **shrimp** are cooked through and everything is well-combined, about 2 minutes more. Divide between bowls and sprinkle with **peanuts**.

YUM!

The rice noodles really soak up all that tasty ginger and soy.



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