



SWEET & SPICY SHRIMP LO MEIN

Snap Peas, Bok Choy, Cabbage, Cilantro & Peanuts

FAST & FRESH

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

2 PERSON | 4 PERSON

- Medium pot
- Paper towels
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

For HelloCustom nutritional information, please refer to HelloFresh.com.



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.

Share your **#HelloFreshPics** with us **@HelloFresh**



HOW WAS YOUR MEAL?

Scan here to rate your recipe!



CALORIES: 610

1 PREP



4 oz | 8 oz
Sugar Snap Peas



1 | 2
Lime



¼ oz | ½ oz
Cilantro



4.5 oz | 9 oz
Lo Mein Noodles
Contains: Wheat

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and remove strings from **snap peas**. Quarter **lime**. Roughly chop **cilantro**.
- Once water is boiling, add **noodles** to pot. Cook, stirring occasionally, until al dente, 5-7 minutes. Drain and set aside.



2 SIZZLE



10 oz | 20 oz
Shrimp
Contains: Shellfish



1 tsp | 2 tsp
Garlic Powder



4 oz | 8 oz
Bok Choy and
Napa Cabbage

- While noodles cook, rinse **shrimp*** under cold water, then pat dry. Season all over with **garlic powder**.
- Drizzle **oil** in a hot large pan. Add **shrimp, snap peas, and bok choy and napa cabbage**. Cook, stirring occasionally, until veggies are browned and tender and shrimp are opaque and cooked through, 4-6 minutes.



3 MIX



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Sesame,
Soy, Wheat



1 oz | 2 oz
Sweet Thai
Chili Sauce



1 tsp | 2 tsp
Korean Chili
Flakes

- Stir **sweet soy glaze, chili sauce, 1 TBSP butter (2 TBSP for 4), and chili flakes** to taste into pan with **shrimp and veggies**. Cook, stirring, until coated, 1-2 minutes. Remove from heat.
- Stir in **drained noodles and juice from two lime wedges (four wedges for 4)** until thoroughly coated and combined. Taste and season with **salt and pepper**. (For 4, transfer everything to a large bowl to combine.)



4 SERVE



½ oz | 1 oz
Peanuts
Contains: Peanuts

- Garnish **lo mein** with **peanuts and cilantro**. (TIP: For an extra-nutty crunch, toast peanuts in a hot dry pan!) Serve with **remaining lime wedges** on the side.



*Shellfish is fully cooked when internal temperature reaches 145°.