




In your box

- 1 oz. Roasted Peanuts
- 1 Lime
- 3 oz. Satay Sauce
- 3 oz. Matchstick Carrots
- 5 oz. Lo Mein Noodles
- 1 Shallot
- 5 oz. Sliced Bok Choy
-  2 oz. Sweet Chili Sauce

Customize It Options

- 8 oz. Shrimp
- 12 oz. Impossible Burger
- 10 oz. USDA Choice Sliced Flank Steak
- 10 oz. Steak Strips
- 16 oz. Double Portion-Shrimp

*Contains: wheat, peanuts, fish (anchovy)

You will need

- Olive Oil, Pepper
- Medium Pot, Colander, Large Non-Stick Pan

Minimum Internal Protein Temperature

| | | | | |
|-------------|-------------|------|---------------|---------|
| 145° | Steak | Pork | Lamb | Seafood |
| 160° | Ground Beef | | Ground Pork | |
| 165° | Chicken | | Ground Turkey | |

Classic Meal Kit



Shrimp Lo Mein

with bok choy and roasted peanuts

NUTRITION per serving—Calories: 653, Carbohydrates: 88g, Sugar: 25g, Fiber: 7g, Protein: 30g, Sodium: 1761mg, Fat: 22g, Saturated Fat: 3g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

25-35 min.

Cook Within

3 days

Difficulty Level

Easy

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Bring 8 cups **water** to a boil in a medium pot

Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions, working in batches if necessary until shrimp reaches minimum internal temperature.
- If using **Impossible burger**, follow same instructions as shrimp in Steps 3, breaking into smaller pieces and cooking until heated through, 3-5 minutes.
- If using **steak strips** or **flank steak**, separate into a single layer, pat dry, and season all over with a pinch of **salt** and **pepper**. Follow same instructions as shrimp in Step 3, cooking until no pink remains and steak reaches minimum internal temperature, 4-6 minutes.



1. Prepare the Ingredients

- Halve **lime** lengthwise. Cut one half into wedges and juice the other half.
- Coarsely chop **peanuts**.
- Peel and mince **shallot**.
- Pat **shrimp** dry, and season all over with a pinch of **pepper**.



2. Cook the Noodles

- Once water is boiling, add **noodles** and cook until tender, 4-5 minutes.
- Reserve $\frac{1}{2}$ cup **noodle cooking water**. Drain noodles in a colander and set aside.
- While noodles cook, cook shrimp.



3. Cook the Shrimp

- Heat 1 tsp. **olive oil** in a large non-stick pan over medium-high heat.
- Working in batches if necessary, add **shrimp** to hot pan and cook undisturbed until shrimp reaches a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Transfer shrimp to a plate. Keep pan over medium-high heat.



4. Cook the Vegetables and Sauce

- Add 2 tsp. **olive oil**, **matchstick carrots**, **shallot**, and **bok choy** to hot pan and stir occasionally until lightly charred, 5-7 minutes.
- Stir in **shrimp**, **noodles**, **satay sauce**, 2 tsp. **lime juice**, **sweet chili sauce**, and half the **noodle cooking water** until combined and warmed through, 2-3 minutes.
- If sauce is too thick, add additional noodle cooking water, 1 Tbsp. at a time, until desired consistency is reached.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, garnishing with **peanuts**. Squeeze **lime wedges** over to taste. Bon appétit!