



#### In your box

- 2 Green Onions
- ¼ oz. Cilantro
- 1 Lime
- 1 Jalapeño Pepper
- 1 oz. Roasted Peanuts
- ½ fl. oz. Tamari Soy Sauce
- 5 oz. Rice Noodles
- 8 oz. Shrimp
- 3 oz. Matchstick Carrots
- 1 fl. oz. Peanut Sauce

CONTAINS eggs, wheat, peanuts, soy, shellfish (shrimp)



## Shrimp Spring Roll in a Bowl

with peanut sauce and rice noodles

NUTRITION per serving—Calories: 606, Carbohydrates: 71g, Fat: 26g, Protein: 24g, Sodium: 1549mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**25-35 min.**

Cook Within  
**3 days**

Difficulty Level ● ○ ○  
**Easy**

Spice Level ● ○ ○  
**Mild**

## 🕒 You will need

Olive Oil

Medium Pot, Mixing Bowl, Colander, Large Non-Stick Pan

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Bring a medium pot of **water** to a boil
- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **green onions, cilantro**



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### Prepare the Ingredients

- Halve **lime**. Juice one half and cut other half into quarters.
- Trim and thinly slice white portions of **green onions**. Slice remaining green onions on an angle.
- Mince **cilantro**, leaves and stems.
- Slice **jalapeño** into thin rounds. *Remove ribs and seeds for less spice. Be sure to wash hands, utensils, and cutting board after working with jalapeño.*
- Coarsely chop **peanuts**.
- In a mixing bowl, combine 1 Tbsp. **olive oil**, lime juice, **soy sauce**, white portions of green onions, and half the cilantro (reserve remaining for garnish).



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### Cook the Noodles

- Once water is boiling, add **noodles** and stir constantly, 30 seconds. Continue cooking until tender, 4-6 minutes.
- Drain in a colander, rinsing under cold water to stop the cooking process. Set aside.
- While pasta cooks, sear shrimp.



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### Sear the Shrimp

- Pat **shrimp** dry.
- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **shrimp** to hot pan and cook until lightly browned, 1-2 minutes per side.
- Transfer shrimp to a plate. *Shrimp will finish cooking in a later step.*
- Reserve pan; no need to wipe clean.



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### Cook the Carrots and Noodles

- Return pan used to sear shrimp to medium-high heat and add 2 tsp. **olive oil**. Add **matchstick carrots** to hot pan and stir occasionally until lightly browned, 2-3 minutes.
- Add **noodles** and stir occasionally, 2-3 minutes.
- Add **lime juice-soy mixture** and stir until noodles are completely coated.



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### Finish the Dish

- Return **shrimp and any accumulated juices** to pan and stir. Cook until shrimp reaches a minimum internal temperature of 145 degrees, 1-2 minutes.
- Stir in **peanuts and green portions of green onions**. Remove from burner.
- Plate dish as pictured on front of card, drizzling with **peanut sauce** and garnishing with remaining **cilantro and jalapeño rounds** (to taste). Serve **lime wedges** on the side. Bon appétit!