Shrimp Lo Mein
with broccoli and carrots

NUTRITION per serving–Calories: 624, Carbohydrates: 78g, Fat: 21g, Protein: 29g, Sodium: 1246mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

In your box
5 oz. Spaghetti
8 oz. Carrot
6 oz. Broccoli Florets
2 Garlic Cloves
8 oz. Shrimp
2 ½ fl. oz. Starport Garlic Sesame Sauce
2 tsp. Sambal
1 oz. Honey Roasted Peanuts
¼ tsp. Red Pepper Flakes

CONTAINS wheat, peanuts, soy, shellfish (shrimp)
Cook the Pasta
- Once water is boiling, add pasta and stir constantly, 30 seconds. Then cook until al dente, 8-10 minutes.
- Reserve ¼ cup pasta water. Drain pasta in a colander and set aside.
- While pasta cooks, prepare ingredients.

Prepare the Ingredients
- Peel, trim, and cut carrot into ¼” slices on an angle.
- Cut broccoli into bite-sized pieces, if necessary.
- Mince garlic.
- Pat shrimp dry.

Cook the Vegetables
- Return pan used to cook shrimp to medium-high heat and add 2 tsp. olive oil.
- Add carrot, broccoli, and a pinch of salt to hot pan. Stir occasionally until crisp-tender, 5-7 minutes.
- Add garlic and cook until aromatic, 30-60 seconds.
- Stir in sesame garlic sauce, sambal (to taste), and reserved pasta water.

Cook the Shrimp
- Place a large non-stick pan over medium-high heat and add 2 tsp. olive oil.
- Add shrimp to hot pan. Cook until shrimp reaches a minimum internal temperature of 145 degrees, 30-60 seconds per side.
- Transfer to a plate.
- Reserve pan; no need to wipe clean.

Toss the Pasta
- Add shrimp and any accumulated juices, pasta, peanuts, and red pepper flakes (to taste) to pan. Toss to combine.
- Remove from burner.
- Plate dish as pictured on front of card. Bon appétit!

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