



In your box

- 1 tsp. Sriracha
- 1 Red Bell Pepper
- 3 oz. Snap Peas
- 8 oz. Shrimp
- 2 Green Onions
- 4 oz. Slaw Mix
- 5 oz. Lo Mein Noodles
- 2 fl. oz. Oyster Sauce



Shrimp Yakisoba Noodle Bowl

with bell pepper and snap peas

NUTRITION per serving—Calories: 523, Carbohydrates: 68g, Fat: 16g, Protein: 24g, Sodium: 1609mg.
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, 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**



1

Cook the Noodles

- Add **noodles** to boiling water and stir occasionally until al dente, 4-5 minutes.
- Set aside ½ cup **pasta cooking water**. Drain pasta in a colander and rinse with **cold water** to stop the cooking process. Set aside.
- While noodles cook, prepare ingredients.



2

Prepare the Ingredients

- Stem, seed, remove ribs, and slice **red bell pepper** into ¼" strips.
- Trim and cut white portions of **green onions** into 1" lengths. Thinly slice green portions on an angle. Keep green and white portions separate.
- If necessary, remove strings from **snap peas**. Halve lengthwise.
- Pat **shrimp** dry.



3

Cook the Shrimp

- Heat 1 Tbsp. **olive oil** in a large non-stick pan over medium-high heat. Add **shrimp** to hot pan and cook undisturbed until seared on one side, 2-3 minutes.
- Flip, and cook until shrimp reaches a minimum internal temperature of 145 degrees, 1-2 minutes.
- Remove from burner. Transfer shrimp to plate.
- Reserve pan, no need to wipe clean.



4

Cook the Vegetables

- Return pan used to cook shrimp to medium heat and add 1 Tbsp. **olive oil**, **red bell pepper**, **white portions of green onions**, and **snap peas** to hot pan. Stir often until crisp-tender, 3-4 minutes.
- Stir in **slaw mix** and cook until heated through, 1-2 minutes.



5

Finish the Dish

- Add **noodles**, **oyster sauce**, **shrimp**, and ¼ cup **reserved pasta water**. *If too dry, add additional reserved water 1 Tbsp. at a time until desired consistency is reached.*
- Add **Sriracha** (to taste). Stir often until warmed through, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, garnishing with **green portions of green onions**. Bon appétit!