



#### In your box

- 6 fl. oz. Pineapple Juice
- 2 tsp. Asian Garlic and Ginger Seasoning
- ½ fl. oz. Seasoned Rice Vinegar
- 2 fl. oz. Teriyaki Glaze
- 5 oz. Rice Noodles
- 2 Tbsp. Sweetened Flaked Coconut
- 8 oz. Shrimp
- 8 oz. Carrot
- 2 Heads of Baby Bok Choy



## Sweet and Sour Shrimp Noodles

with bok choy, carrots, and coconut

NUTRITION per serving—Calories: 627, Carbohydrates: 98g, Fat: 16g, Protein: 22g, Sodium: 1999mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**30-40 min.**

Cook Within  
**3 days**

Difficulty Level ● ● ● ● ●  
**Easy**

Spice Level ● ● ● ● ●  
**Mild**

## You will need

Olive Oil, Salt

Medium Pot, Large Non-Stick Pan, Colander

## Before you cook

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

- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **seasoning blend**



1

### Cook the Noodles

- Once water is boiling, add **noodles** and cook until al dente, 5-7 minutes.
- Drain noodles in a colander, rinsing with cold water to stop the cooking process. Set aside.
- While noodles cook, toast coconut.



2

### Toast the Coconut

- Place a large non-stick pan over medium heat. Add **coconut** to hot, dry pan and stir occasionally until toasted, 4-6 minutes.
- Once coconut starts to brown, immediately remove to a plate.
- Wipe pan clean and reserve.



3

### Prepare the Ingredients

- Remove any discolored outer leaves from **bok choy**, quarter, and coarsely chop. Rinse again and drain or pat dry.
- Peel, trim, and cut **carrot** into ¼” slices on an angle.
- Pat **shrimp** dry, and season all over with 1 tsp. **seasoning blend** (reserve remaining for sauce).



4

### Cook the Vegetables

- Return pan used to toast coconut to medium-high and add 1 Tbsp. **olive oil**.
- Add **carrots** to hot pan. Stir often until nearly tender, 3-4 minutes.
- Add **bok choy** and stir often until tender, 3 minutes.
- Remove vegetables to a plate or bowl. Keep pan over medium-high heat.



5

### Cook Shrimp and Finish Dish

- Add 2 tsp. **olive oil** and **shrimp** to hot pan and cook undisturbed until just shrimp begins to brown, 1-2 minutes.
- Stir **noodles** in and cook, 1 minute.
- Add **pineapple juice**, **teriyaki glaze**, **rice vinegar**, and remaining **seasoning blend**. Bring to a boil and cook until liquid is slightly reduced and shrimp reaches a minimum internal temperature of 145 degrees, 1-2 minutes.
- Remove from burner and stir in **vegetables**.
- Plate dish as pictured on front of card, garnishing with **toasted coconut**. Bon appétit!