



In your box

- 3 oz. Matchstick Carrots
- 1 Lime
- 2 Garlic Cloves
- 3 oz. Satay Sauce
- 2 oz. Edamame
- 2 Green Onions
- 5 oz. Lo Mein Noodles
- 1 oz. Roasted Peanuts
- 2 Heads of Baby Bok Choy

Customize It Options

- 8 oz. Shrimp
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 16 oz. Shrimp-Double Portion



Shrimp Lo Mein Noodle Bowl

with roasted peanuts and bok choy

*NUTRITION per serving-Calories: 622, Carbohydrates: 79g, Fat: 22g, Protein: 32g, Sodium: 1635mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutritional information may vary if you selected an alternative protein as your customized option*

Prep & Cook Time
25-35 min.

Cook Within
3 days

Difficulty Level 
Easy

Spice Level 
Not Spicy

① You will need

Olive Oil, Salt, Pepper

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 8 cups **water** to a boil in a medium pot
- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **green onions**



1

Prepare the Ingredients

- Halve **lime** lengthwise. Cut one half into wedges and juice the other half.
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Remove any discolored outer leaves from **bok choy** and trim ends. Cut stems into ¼" slices and coarsely chop leaves. Keep stems and leaves separate.
- Coarsely chop **peanuts**.
- Mince **garlic**.
- Pat **shrimp** dry, and season with a pinch of **salt** and **pepper**.
- *If using whole chicken breasts, cut into 1" pieces on a separate cutting board. Pat chicken dry and season all over same amount.*



2

Cook the Noodles

- Once water is boiling, add **noodles** and cook until tender, 4-5 minutes.
- Reserve ½ 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 seared on one side, 2-3 minutes.
- Flip, and cook until shrimp reach a minimum internal temperature of 145 degrees, 1-2 minutes.
- *If using chicken, follow same instructions and stir occasionally until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes.*
- Transfer shrimp to a plate. Keep pan over medium-high heat.



4

Cook Vegetables and Heat Sauce

- Add 2 tsp. **olive oil**, **carrots**, and **bok choy stems** to hot pan and stir occasionally until lightly charred, 4-5 minutes.
- Add **white portions of green onions**, **garlic**, **edamame**, and **bok choy leaves**. Stir often until leaves are wilted, 1-2 minutes.
- Stir in **shrimp**, **noodles**, **satay sauce**, 2 tsp. **lime juice**, and ¼ cup **noodle cooking water** until combined. Stir occasionally until warmed through, 1-2 minutes.
- *If sauce is too thick, add additional noodle cooking water, 1 Tbsp. at a time, until desired consistency is reached.*
- *If using chicken, follow same instructions.*



5

Finish the Dish

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