

DINNERLY



Shrimp Noodle Stir-Fry with Green Beans & Peanuts

 20-30min  2 Servings

What do you call a fake noodle? An impasta. But, we assure you that there is nothing fake about these thick, chewy noodles used frequently in Japanese cuisine because this stir-fry is 100% legit. We've got you covered!

WHAT WE SEND

- 7 oz udon noodles ¹
- 1 oz fresh ginger
- 2 scallions
- ½ lb green beans
- 1 oz salted peanuts ⁵
- 2 (½ oz) tamari soy sauce ⁶
- ½ lb pkg shrimp ^{2,17}

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- sugar
- red wine vinegar (or white wine vinegar)
- 2 large eggs ³

TOOLS

- medium pot
- medium nonstick skillet

ALLERGENS

Wheat (1), Shellfish (2), Egg (3), Peanuts (5), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 810kcal, Fat 44g, Carbs 69g, Protein 39g



1. Cook noodles

Bring a medium pot of **salted water** to a boil over high. Add **¾ of the noodles** (save the rest and see step 6 for cooking ideas); cook, stirring occasionally to prevent sticking, until al dente, about 5 minutes. Drain noodles, then return to pot and toss with **1 teaspoon oil**. Cover to keep warm until Step 5.



4. Fry eggs

Heat **1 tablespoon oil** in same skillet over medium. Crack **2 large eggs** into skillet and cook until yolks are set, and edges are crispy, 3–4 minutes.



2. Prep ingredients & sauce

Peel and finely chop **½ teaspoon ginger**. Trim ends from **scallions**, then thinly slice. Trim ends from **green beans**, then cut in half crosswise. Coarsely chop **peanuts**. Rinse **shrimp**; pat very dry.

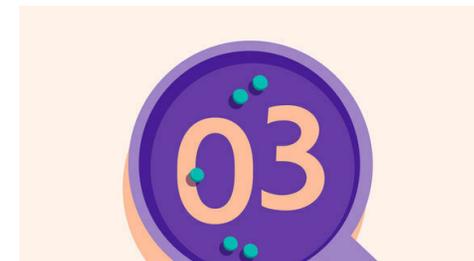
In a medium bowl, whisk to combine **all of the tamari, 2 tablespoons oil, ¼ cup water, 1 tablespoon sugar, 1 teaspoon vinegar, and a few grinds of pepper**.



5. Finish & serve

To pot with **noodles**, add **green beans, shrimp, and tamari sauce**; toss until combined and noodles are evenly coated in sauce.

Serve **stir-fry noodles, shrimp, and green beans** topped with a **fried egg**. Garnish with **chopped peanuts**. Enjoy!



3. Sauté shrimp & beans

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **shrimp, ginger, and scallions**; cook, stirring, until fragrant, 30 seconds. Add **green beans** and **1 tablespoon water**; cover and cook until they begin to soften, 1–2 minutes. Stir in **tamari sauce**; cook until green beans are fork-tender, 1 minute. Transfer to a medium bowl and cover. Wipe out skillet.



6. Did you know?

Ordering Dinnerly is not only more convenient, but it also reduces your carbon footprint. A study from the University of Michigan found that cooking with meal kits (including packaging) generates a much lower carbon footprint than purchasing the same ingredients at the grocery store. Considering every step in the process, average greenhouse gas emissions are **⅓** lower when cooking with meal kits.