



Fast! Wild Shrimp Curry Mee Goreng

with Bok Choy



ca. 20min



2 Servings

A popular Malaysian street food, Mee Goreng features stir-fried noodles in a vibrant sweet and spicy sauce. Tender wild-caught shrimp and delicate egg ribbons add healthy protein to our version, which cooks up in a flash! We stir-fry the al dente noodles with baby bok choy, scallions, and our special homemade sauce until the flavors meld—and before you know it, dinner is served!

What we send

- 5 oz ramen noodles ¹
- 3 oz stir-fry sauce ^{1,6}
- ¼ oz curry powder
- 2 oz dark brown sugar
- ½ lb baby bok choy
- 2 scallions
- 10 oz wild-caught shrimp ²
- ¼ oz gochugaru flakes

What you need

- ketchup
- 2 large eggs ³
- kosher salt & ground pepper
- neutral oil

Tools

- large saucepan
- medium nonstick skillet

Cooking tip

Use shrimp immediately or freeze.

Allergens

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

Nutrition per serving

Calories 780kcal, Fat 19g, Carbs 85g, Protein 42g



1. Cook noodles

Bring a large saucepan of **water** to a boil.

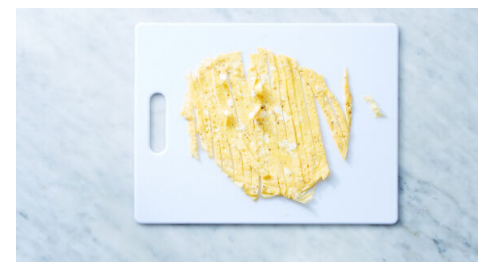
Gently pull **ramen noodles** apart and add to saucepan. Cook, stirring to prevent clumping, until al dente, about 2 minutes. Drain, then rinse with cold water.



2. Prep ingredients

In a small bowl, stir together **stir-fry sauce**, **1 teaspoon gochugaru**, **curry powder**, **1 tablespoon brown sugar**, **3 tablespoons ketchup**, and **2 tablespoons water**.

Trim **bok choy**; cut into 1-inch pieces, keeping dark greens separate. Trim **scallions**; cut into 1-inch pieces, keeping dark greens separate. Rinse **shrimp**; pat very dry (first thaw under cool running water, if needed).



3. Cook eggs

In a small bowl, whisk together **2 large eggs** with a **pinch each of salt and pepper**.

In a medium nonstick skillet, heat **2 teaspoons oil** over medium-high. Add eggs; swirl to coat skillet. Cook until eggs are set, 1-2 minutes. Slide onto cutting board and cut into ¼-inch ribbons.



4. Cook shrimp & vegetables

Heat **2 teaspoons oil** in same skillet over high. Add **shrimp** in a single layer and cook, undisturbed, until browned on the bottom and nearly cooked through, 2-3 minutes. Add **light bok choy greens** and **scallion whites and light greens**. Stir and cook until shrimp is cooked through and bok choy is crisp-tender, 1-2 minutes more. Season with **salt** and **pepper**.



5. Stir-fry noodles

Add **noodles** and **stir-fry sauce mixture**. Cook, stirring and tossing, until sauce coats noodles, 2-3 minutes. Add **dark bok choy greens**, **dark scallion greens** and **egg ribbons**; mix until greens are wilted. Sprinkle any remaining **gochugaru flakes** over top, if desired.



6. Serve

Enjoy!