

MARLEY SPOON



Fast! Wild-Caught 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

- 2 (2½ oz) ramen noodles ²
- 1 Fresno chile
- 3 oz stir-fry sauce ^{3,2}
- ¼ oz curry powder
- 2 oz dark brown sugar
- ½ lb baby bok choy
- 2 scallions
- 10 oz pkg wild caught shrimp ⁴

What you need

- ketchup
- 2 large eggs ¹
- kosher salt & ground pepper
- neutral oil

Tools

- large saucepan
- medium nonstick skillet

Allergens

Egg (1), Wheat (2), Soy (3), Shellfish (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 560kcal, Fat 20g, Carbs 38g, Protein 41g



1. Cook noodles

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

Once water is boiling, add **noodles**; cook, stirring occasionally, until al dente and noodles come apart, about 2 minutes. Drain, then rinse with cold water.

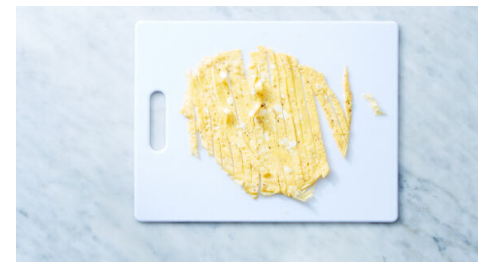
Finely chop half of the **fresno chile**.



2. Prep ingredients

In a small bowl, stir together **stir-fry sauce, curry powder, 3 tablespoons ketchup, 1 tablespoon brown sugar, 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, scallion whites and light greens, and chopped fresno**. 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.



6. Serve

Divide **wild shrimp curry mee goreng with bok choy** between serving bowls. Enjoy!