



Kung Pao Shrimp Stir-Fry

with Rice Noodles



20-30min



2 Servings

Kung Pao is a well-recognized and much-loved Chinese takeout classic. And, while we can never replace your go-to Chinese restaurant, we can bring the distinct flavors of a takeout favorite to your home-cooking repertoire. We use shrimp which, aside from being tasty, also helps cut down on cook time. Once everything is prepped, the dish comes together really quickly on the stove, so be ready!

What we send

- 7 oz stir-fry rice noodles
- 1 bell pepper
- 1 oz fresh ginger
- 1 oz scallions
- 1 oz salted peanuts ⁵
- 10 oz pkg wild US Gulf shrimp ²
- 1 pkt chili garlic sauce ¹⁷
- rice vinegar (use 1 Tbsp)
- 1.8 oz teriyaki sauce ^{1,6}

What you need

- kosher salt
- neutral oil, such as vegetable

Tools

- large saucepan
- colander
- medium skillet

Allergens

Wheat (1), Shellfish (2), 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 660kcal, Fat 18g, Carbs 97g, Protein 31g



1. Boil noodles

Bring a large saucepan of **salted water** to a boil over high heat. Add **rice noodles** and cook, stirring occasionally, until just tender, 4-5 minutes. Drain noodles and rinse with cool water, then drain well again. Set aside until step 5.



2. Prep ingredients

Halve **pepper**, remove and discard stem and seeds, then cut into ½-inch pieces. Peel and finely chop **half of the ginger** (save rest for own use). Trim **scallions**, then thinly slice, keeping dark greens separate. Coarsely chop **peanuts**. Pat **shrimp** dry and lightly season with **salt**.



3. Make sauce

In a small bowl, stir to combine **teriyaki sauce**, **chili garlic sauce**, **1 tablespoon of the rice vinegar**, and **2 tablespoons water**.



4. Begin stir-fry

Heat **1 tablespoon oil** in a medium skillet over medium-high until shimmering. Add **chopped ginger**, **scallion whites** and **light greens**, and **⅔ of the peanuts** (reserve rest for serving); cook, stirring, until fragrant, about 30 seconds. Add **bell peppers** and cook, stirring, about 1 minute. Add **shrimp**, and cook, stirring, until shrimp are just pink and curled, about 2 minutes more.



5. Stir-fry noodles

Add **noodles** and **sauce** to skillet and toss well to incorporate all the ingredients. Cook, stirring, until sauce thickens a bit, 1-2 minutes.



6. Serve

Serve **Kung Pao shrimp stir-fry**, garnished with **scallion dark greens** and **remaining peanuts**. Enjoy!