

DINNERLY



Shrimp Lo Mein

with Scallion & Carrots



20-30min



2 Servings

This bowl of sweet and savory teriyaki noodles is SHRIMPPLY delicious!
We've got you covered!

WHAT WE SEND

- ½ lb spaghetti¹
- 1 oz scallions
- garlic (use 1 large clove)
- 1 carrot
- ½ lb pkg shrimp^{2,17}
- 1 pkt teriyaki sauce^{1,6}

WHAT YOU NEED

- kosher salt & ground pepper
- 2 large eggs³
- neutral oil, such as vegetable
- apple cider vinegar (or white wine vinegar)

TOOLS

- large pot
- colander
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 730kcal, Fat 19g, Carbs 99g, Protein 38g



1. Cook noodles

Bring a large pot of **salted water** to a boil. Add **spaghetti** and cook, stirring occasionally, until al dente, 8–10 minutes. Reserve **¼ cup cooking water**, then drain noodles, rinse under cold water, and drain well again. Set aside until step 5.



2. Prep ingredients

Meanwhile, trim **scallions**, then cut into 1-inch pieces. Peel and finely chop **2 teaspoons garlic**. Grate **carrot** on the large holes of a box grater (no need to peel). Pat **shrimp** very dry, then season all over with **salt and pepper**.



3. Scramble eggs

In a small bowl, whisk **2 large eggs** and a **pinch of salt**. Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high, tilting to coat skillet. Add eggs and cook, stirring gently to scramble, until soft curds form, 1–2 minutes. Transfer to a cutting board, let cool slightly, and coarsely chop. Wipe out skillet.



4. Cook shrimp

Heat **1 tablespoon oil** in same skillet over high. Add **shrimp, chopped garlic, and scallions**. Cook, stirring occasionally, until shrimp are pink and just cooked through, about 2 minutes.



5. Finish & serve

To skillet with **shrimp**, add **teriyaki sauce, noodles, carrots, scrambled eggs, reserved cooking water, and 1 teaspoon vinegar**. Cook, gently stirring and tossing, until **sauce** is slightly thickened and **noodles** are coated, 2–3 minutes. Season to taste with **salt and pepper**. Enjoy!



6. Take it to the next level

Got some cukes lingering in the fridge? Make them into a raw cucumber salad! Thinly slice cucumbers, then toss with rice vinegar, a touch of sugar, and some salt. Toss in fresh mint for a lift!