

DINNERLY



Shrimp & Rice Noodle Stir-fry with Broccoli



20-30min



2 Servings

Slurrrrrrp. Slurp. Sluuurp. We heard it's a sign of appreciation to the chef when you slurp your noodles. So, slurp loud and proud because you just cooked up a tasty bowl loaded with saucy teriyaki noodles, plump shrimp, and crispy broccoli. We've got you covered!

WHAT WE SEND

- 7 oz pkg stir-fry noodles
- 4 oz broccoli
- garlic
- ½ lb pkg shrimp ^{2,17}
- 1 pkt teriyaki sauce ^{1,6}

WHAT YOU NEED

- coarse kosher salt
- apple cider vinegar (or white wine vinegar)
- sugar
- neutral oil

TOOLS

- large saucepan
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 610kcal, Fat 14g, Carbs 93g, Protein 30g



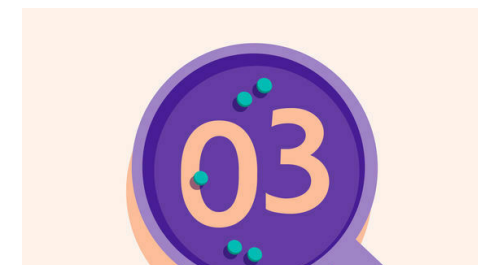
1. Cook noodles

Bring a large saucepan of **salted water** to a boil over high. Add **rice noodles** and cook, stirring frequently to prevent sticking, until just tender, 5–7 minutes. Drain, rinse noodles under cool water, then drain again. Set aside until step 5.



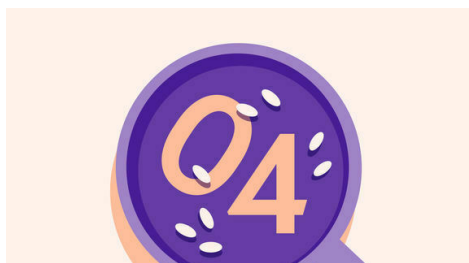
2. Prep ingredients

While **noodles** cook, trim stem ends from **broccoli**, then cut crowns into ½-inch florets. Finely chop **2 teaspoons garlic**. Rinse **shrimp** under cool water, then pat dry; season with **salt**.



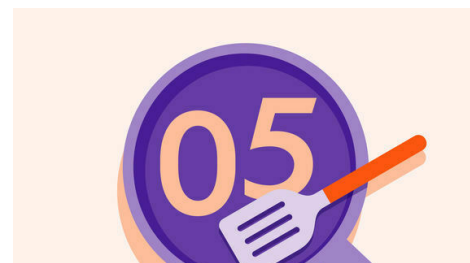
3. Prep sauce

In a small bowl, whisk to combine **teriyaki sauce**, **2 tablespoons each of vinegar and water**, and **1 tablespoon sugar**; continue to whisk until sugar dissolves.



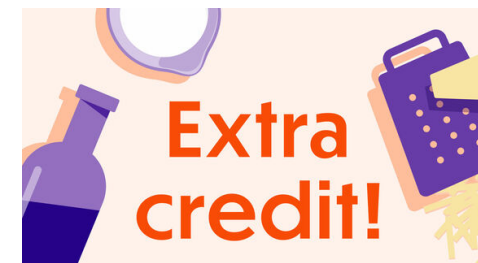
4. Cook broccoli & shrimp

Heat **2 tablespoons oil** in a medium nonstick skillet over medium-high until shimmering. Add **broccoli** and cook, stirring frequently, until browned in spots and crisp-tender, 4–6 minutes. Add **shrimp** and **chopped garlic**; cook, stirring, until shrimp turn pink, about 2 minutes.



5. Stir-fry noodles & serve

Add **noodles** and **sauce** to skillet with **shrimp and broccoli**, tossing to incorporate. Cook, stirring occasionally, until **sauce** is slightly thickened and shrimp are cooked through, 2–3 minutes. Season to taste with **salt**. Enjoy!



6. Take it to the next level

Stir in some chopped fresh ginger and cashews to your sauce in step 2. Or top your noodles with a drizzle of spicy Sriracha before serving in step 5.