



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

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

What you need

- kosher salt
- neutral oil

Tools

- large saucepan
- 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 700kcal, Fat 17g, Carbs 96g, Proteins 40g



1. Boil noodles

Fill a large saucepan with **salted water**, then bring to a boil over high heat (there should be enough water to cover noodles by at least 1-2 inches). Add **rice noodles** and cook, stirring frequently to prevent sticking, until just tender, 5-7 minutes (noodles will continue to cook in step 5). Drain noodles and rinse with cool water, then drain well again. Set aside until step 5.



4. Stir-fry veggies & shrimp

Heat **1 tablespoon oil** in a medium skillet over medium-high until shimmering. Add **chopped ginger, scallion whites and light greens**, and $\frac{2}{3}$ of the **peanuts**. 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, curled, and cooked through, about 2 minutes more.



2. Prep ingredients

Halve **pepper**, discard stem and seeds, then cut into $\frac{1}{2}$ -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**.



5. Stir-fry noodles

Add **noodles** and **sauce** to skillet. Cook over medium-high heat, tossing well to incorporate all the ingredients, until sauce is slightly thickened, 1-2 minutes.



3. Make sauce

In a small bowl, stir to combine **all of the teriyaki sauce, chili garlic sauce, 2 tablespoons water**, and **1 tablespoon rice vinegar**. Set aside until step 5.



6. Serve

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