



## 20-Min: No Knife Shrimp LoMein

with Toasted Sesame Seeds



ca. 20min



2 Servings

We've done the impossible. We found a way to create a better-than-take-out dinner at home (in under 20 minutes) with no cutting board or chopping required. The trick to this speedy supper is sweet quick-cooking shrimp, pre-shredded broccoli slaw, and udon noodles. The ingredients are stir-fried in sweet hoisin sauce and topped with toasted sesame seeds. Dinner is served!



## What we send

- garlic
- 10 oz shrimp (use immediately or freeze) <sup>2</sup>
- 1.8 oz hoisin sauce <sup>1,6,11</sup>
- 1½ oz tamari <sup>6</sup>
- 7 oz udon noodles <sup>1</sup>
- 12 oz broccoli coleslaw blend
- ¼ oz mixed sesame seeds <sup>11</sup>

## What you need

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar
- neutral oil

## Tools

- large pot
- microplane or grater
- medium skillet

## Allergens

Wheat (1), Shellfish (2), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 850kcal, Fat 27g, Carbs 104g, Protein 40g



### 1. Prep ingredients

Bring a large pot of **salted water** to a boil. Finely grate **2 teaspoons garlic**. Rinse **shrimp**, then pat dry. (First thaw under cool running water, if necessary.) Season all over with **salt and pepper**.



### 4. Stir-fry veggies

While **noodles** cook, heat **2 tablespoons oil** in a medium skillet over medium-high. Add **broccoli slaw** and **a pinch each of salt and pepper**; cook, stirring occasionally, until veggies are softened and beginning to brown, 6-7 minutes. Transfer to bowl and cover to keep warm. Wipe out skillet.



### 2. Make sauce

In a liquid measuring cup, stir to combine **hoisin sauce, tamari, ¼ cup water, 1 teaspoon vinegar, and a pinch each of sugar, salt and pepper**. Set sauce aside until step 5.



### 5. Cook shrimp

Heat **1 tablespoon oil** in same skillet over medium-high. Add **shrimp** and cook, flipping halfway through, until browned and cooked through, 2-3 minutes. Add **grated garlic** and cook, stirring, until fragrant, about 30 seconds. Reduce heat to low; stir in **sauce** and bring to a simmer.



### 3. Cook noodles

Add **noodles** to boiling water and cook, stirring occasionally to prevent clumping, until al dente, 8-10 minutes. Drain and rinse under cold water. Set aside until step 6.



### 6. Finish & serve

Add **veggies** and **noodles** to skillet with **shrimp**. Cook over low heat, tossing, until veggies and noodles are warm and coated in sauce. Serve **shrimp and noodles** garnished with **sesame seeds**. Enjoy!