



Fast! Wild Shrimp Stir-Fry with Cellophane Noodles, Bok Choy & Peppers



ca. 20min



2 Servings

We love to make magic in the kitchen—and serving up a flavor-packed, low-calorie meal in 20 minutes is a magic trick we've mastered! Here shrimp are the star of the plate—they're quick-cooking, and when coated in sweet teriyaki sauce, they shine! Cellophane noodles have a delightfully sticky texture, making them the perfect addition for this speedy stir-fry along with crisp bell peppers and bok choy.

What we send

- 2 scallions
- 1 bell pepper
- ½ lb baby bok choy
- garlic
- 2 (2 oz) cellophane noodles
- 10 oz pkg wild caught shrimp ²
- 2 (½ oz) tamari soy sauce ⁶
- ½ oz toasted sesame oil ¹¹
- ¼ oz mixed sesame seeds ¹¹
- 2 oz teriyaki sauce ^{1,6}

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- large saucepan
- fine-mesh sieve
- large nonstick 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 610kcal, Fat 18g, Carbs 63g, Protein 31g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Trim **scallions**, then thinly slice on an angle. Halve **bell pepper**, discard stem and seeds, then cut into ½-inch pieces. Halve **bok choy**, rinse well to remove any grit, then cut into ½-inch pieces. Finely chop **2 teaspoons garlic**.



4. Cook shrimp

Rinse **shrimp**, then pat dry. Heat ½ **tablespoon neutral oil** in same skillet over medium-high until shimmering. Add shrimp and season with **a pinch each of salt and pepper**. Cook, stirring once or twice, until shrimp are cooked through, about 3 minutes.



2. Cook noodles

Add **all of the noodles** to **boiling water**. Cook, stirring to prevent sticking, about 3 minutes. Drain noodles in a fine-mesh sieve, then rinse under **cold water**. Use kitchen shears to cut noodles in half; let noodles continue to drain in sieve until step 5.



5. Stir-fry noodles & finish

Add **teriyaki sauce**, **all of the tamari**, ¼ **cup water**, and **2 teaspoons sesame oil** to skillet with **shrimp**. Bring to a simmer, then remove from heat. Add **vegetables** and **noodles** and toss to coat noodles with **sauce**. Season to taste with **salt** and **pepper**. Serve **shrimp, vegetables** and **noodles** topped with **remaining sliced scallions** and **sesame seeds**.



3. Stir-fry vegetables

Heat **1 tablespoon neutral oil** in a large nonstick skillet over medium-high. Add **peppers** and cook, stirring, until just beginning to soften, about 2 minutes. Add **bok choy, garlic** and **half of the sliced scallions**; season with **salt** and **pepper**. Cook, stirring occasionally, until vegetables are tender and golden, 3-4 minutes. Transfer to a plate.



6. Serve

Enjoy!