

DINNERLY



Shrimp & Udon Stir-Fry with Scallions & Sesame Seeds



25min



2 Servings

Anytime we get an opportunity to eat anything with the words “udon” and “stir-fry,” we take it. Not only because they’re delicious, but we know from experience that stir-frys are one of the quickest ways to get dinner on the table. This one, in particular, is x-tra speedy without sacrificing big, bold flavor thanks to succulent shrimp, scallions, and a sweet and sour tamari sauce. We’ve got you covered!

WHAT WE SEND

- 2 scallions
- ½ lb pkg shrimp ²
- 7 oz udon noodles ⁴
- 2 oz tamari soy sauce ³
- ¼ oz pkt toasted sesame seeds ¹

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- distilled white vinegar (or vinegar of your choice)
- sugar
- neutral oil

TOOLS

- large saucepan
- medium nonstick skillet

ALLERGENS

Sesame (1), Shellfish (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 550kcal, Fat 11g, Carbs 80g, Protein 33g



1. Prep Ingredients

Bring a large saucepan of **water** to a boil.

Thinly slice **2 garlic cloves**. Trim ends from **scallions**; thinly slice whites and light greens, then cut dark greens into 2-inch pieces.

Rinse **shrimp**, then pat very dry (first thaw under cool running water, if necessary). Season all over with **salt** and **pepper**.



2. Cook noodles & make sauce

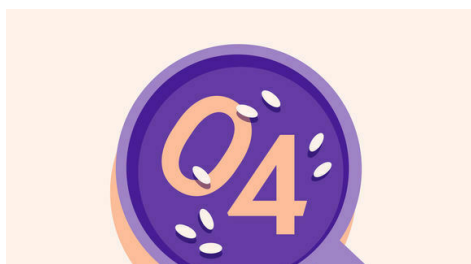
Add **noodles** to saucepan with boiling **water** and cook, stirring occasionally to prevent clumping, until just tender, about 4 minutes. Reserve **¼ cup cooking water**; drain noodles, rinse under cold water, and drain well again. Set aside for step 4.

In a small bowl, combine **tamari**, **reserved cooking water**, **1 tablespoon vinegar**, and **1 teaspoon sugar**.



3. Start stir-fry

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **sliced garlic** and **half of the scallion whites and light greens**; cook, stirring, until fragrant, about 30 seconds. Add **shrimp**; cook, stirring occasionally, until browned and just cooked through, 2–4 minutes. Add **tamari mixture**; bring to a simmer over medium-high heat, scraping up any browned bits from the bottom.



4. Finish & serve

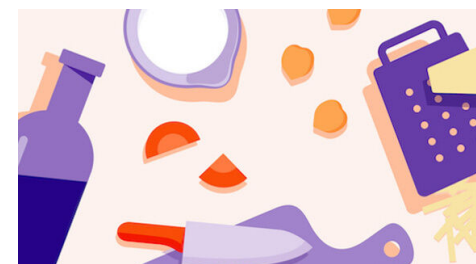
To same skillet, add **scallion dark greens** and **noodles**; cook, stirring, until noodles are coated in sauce, 1–2 minutes. Season to taste with **salt** and **pepper**.

Serve **shrimp and udon stir-fry** with remaining **scallion whites and light greens** and **sesame** over top. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!