



Shrimp Rice Noodle Bowl

with Peanut Sauce



30-40min



2 Servings

Rice noodles are a key ingredient in East and Southeast Asian cuisine. We use these noodles as the base in this noodle bowl with protein-packed shrimp and crisp veggies. Fresh mint, crunchy peanuts, and creamy peanut sauce tie it all together. We love to spice things up, but if you're not a fan of the heat, feel free to leave the Sriracha sauce on the side.

What we send

- 1 cucumber
- 1 bell pepper
- garlic
- 1 lime
- 5 oz pad Thai noodles
- 10 oz pkg jumbo shrimp ²
- 1.15 oz peanut butter ¹
- ¼ oz fresh mint
- 1 oz salted peanuts ¹
- 2 pkts Sriracha

What you need

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

Tools

- large pot
- microplane or grater
- colander
- rimmed baking sheet

Allergens

Peanuts (1), Shellfish (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 710kcal, Fat 31g, Carbs 81g, Protein 37g



1. Prep ingredients

Bring a large pot of water to a boil. Peel **cucumber**, then cut in half lengthwise, scoop out seeds, and thinly slice on an angle. Halve **pepper**, remove stem and seeds, and thinly slice into strips. Finely chop **2 teaspoons garlic**. Finely grate **all of the lime zest**. Squeeze **all of the lime juice** into a large bowl; keep zest and juice separate.



4. Season noodles

Meanwhile, to bowl with **lime juice**, whisk in **2 tablespoons oil**, **2 teaspoons sugar**, and **½ teaspoon salt**. Add **noodles** and **sliced cucumbers and peppers**. Stir to combine and set aside until step 6.



2. Cook noodles

Add **rice noodles** to boiling water and cook, stirring occasionally to prevent sticking, until tender, 8-9 minutes. Drain, then rinse under cold water and toss with **1 teaspoon oil**.

Meanwhile, pat **shrimp** dry.



5. Season shrimp

To a separate medium bowl add **peanut butter**, **garlic**, **lime zest**, **3 tablespoons water**, **½ teaspoon sugar**, and **¼ teaspoon each of salt and vinegar**. Once **shrimp** is done cooking, pour **half of the peanut sauce** directly onto shrimp, and carefully toss to coat.



3. Broil shrimp

Preheat broiler to high with the top rack 6 inches from heat source. **Lightly oil** a rimmed baking sheet. Arrange **shrimp** in a single layer on baking sheet, then drizzle lightly with **oil**; season with **salt** and **pepper**. Broil until pink and just curled, 6-10 minutes, flipping halfway (watch closely as broilers vary).



6. Assemble & serve

Pick **mint leaves** from stems; discard stems and tear leaves into small pieces. Coarsely chop **peanuts**.

Place **seasoned noodles and veggies** in a bowl and top with **shrimp**. Drizzle **Sriracha**, if desired, and **remaining peanut sauce** over top. Garnish with **torn mint leaves** and **peanuts**. Enjoy!