



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

- 5 oz pad Thai noodles
- 1 bell pepper
- 1 piece fresh ginger
- 2 scallions
- 1 oz salted peanuts ¹
- 10 oz pkg shrimp ²
- 2 (2 oz) teriyaki sauce ^{3,4}
- ¼ oz gochugaru flakes
- 1 oz rice vinegar

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- large pot
- medium skillet

Allergens

Peanuts (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 610kcal, Fat 16g, Carbs 82g, Protein 38g



1. Boil noodles

Bring a large pot of **salted water** to a boil. Add **noodles** and cook, stirring occasionally to prevent sticking, until al dente, 6-8 minutes. Drain noodles, then rinse under cold water and toss with **1 teaspoon oil**.



2. Prep ingredients

Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces. Peel and finely chop **half of the ginger** (save rest for own use). Trim **scallions**, then thinly slice about ¼ cup, keeping dark greens separate. Coarsely chop **peanuts**.

Rinse **shrimp**, then pat very dry. Lightly season with **salt**.



3. Make sauce

In a small bowl, stir to combine **all of the teriyaki sauce, 1 tablespoon rice vinegar, a pinch of gochugaru, and 2 tablespoons water**. 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 ⅔ 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.



5. Stir-fry noodles & serve

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

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



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