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Curly Noodles & Sesame Shrimp

with Spinach



20-30min



2 Servings

This meal is a true stunner. Tender, springy, buttered noodles curling around slivers of scallions. Shrimp on skewers, crusted with sesame seeds that turn deep golden in a hot pan. A side of brilliant green silky spinach makes this a full meal, far surpassing ramen's less-than-gourmet reputation. Cook, relax and enjoy!

What we send

- sesame seeds
- scallions
- white wine vinegar
- baby spinach
- skewers

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- large skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

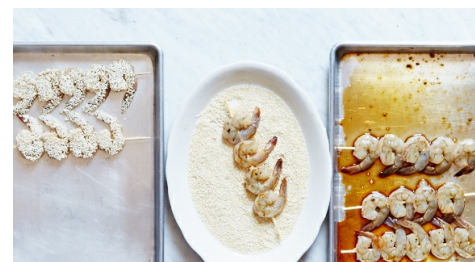
Nutrition per serving

Calories 675.0kcal, Fat 39.5g, Proteins 45.0g, Carbs 32.2g



1. Prep shrimp

Thread shrimp onto 6 skewers and season with salt and pepper. Place skewers on a rimmed baking sheet or platter. Trim roots and tips from scallions and thinly slice on a diagonal.



2. Coat shrimp

Pour tamari and vinegar over shrimp and turn to coat. Place sesame seeds on a plate. Working one at a time, remove shrimp skewers from marinade, letting excess drip back onto sheet. Dip each skewer into sesame seeds, pressing to coat each side. Reserve marinade.



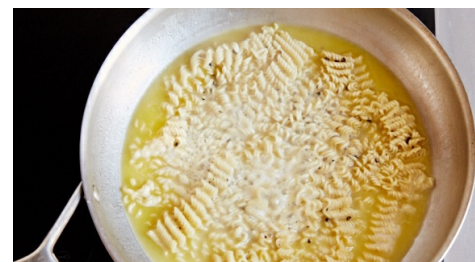
3. Cook shrimp

Heat 2 tablespoons oil in a large skillet over medium-high. Add half of skewers and cook until shrimp are opaque, 1-1½ minutes per side. Transfer skewers to a plate and wipe out skillet. Add 2 tablespoons oil to skillet and repeat with remaining skewers.



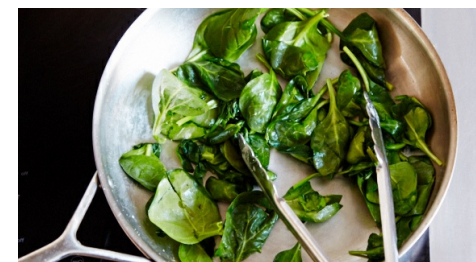
4. Make sauce

Wipe out skillet and remove from heat. Pour reserved marinade into the hot skillet and boil until slightly thickened, about 15 seconds. Drizzle sauce over shrimp and reserve skillet.



5. Cook ramen

Add butter and 1 cup water to a second large skillet and bring to a simmer; season with salt and pepper. Add ramen and cook, spooning liquid over the top until ramen starts to separate. Cook ramen, stirring, until nearly all the liquid is absorbed and noodles are tender, about 5 minutes.



6. Wilt spinach

Place reserved shrimp skillet back over medium-high heat. Add baby spinach, season with salt, and toss until just wilted, about 1 minute. Sprinkle ramen with scallions and serve alongside spinach and shrimp. Enjoy!