

DINNERLY



Shrimp & Rice Noodle Stir-fry with Broccoli



20-30min



2 Servings

Slurrrrrrp. Slurp. Sluuurp. We heard it's a sign of appreciation to the chef when you slurp your noodles. So, slurp loud and proud because you just cooked up a tasty bowl loaded with saucy teriyaki noodles, plump shrimp, and crispy broccoli. We've got you covered!

WHAT WE SEND

- 7 oz pkg stir-fry noodles (use $\frac{3}{4}$)
- $\frac{1}{2}$ lb broccoli
- garlic
- $\frac{1}{2}$ lb pkg shrimp (use or freeze immediately) ^{2,17}
- 1.8 oz pkt teriyaki sauce ^{1,6}

WHAT YOU NEED

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

TOOLS

- large pot
- medium nonstick skillet

ALLERGENS

Wheat (1), Shellfish (2), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 570kcal, Fat 15g, Carbs 81g, Protein 23g



1. Cook noodles

In a large pot, combine $\frac{3}{4}$ of the **noodles** and **2½ quarts water (10 cups)**. Cover and bring to a boil, stirring occasionally. Uncover and cook over high heat, stirring to prevent sticking and to allow for even cooking, until tender, about 6 minutes.

Drain noodles, rinse under cold water, then drain again.



2. Prep ingredients

While **noodles** cook, trim stem ends from **broccoli**, then cut crowns into $\frac{1}{2}$ -inch florets.

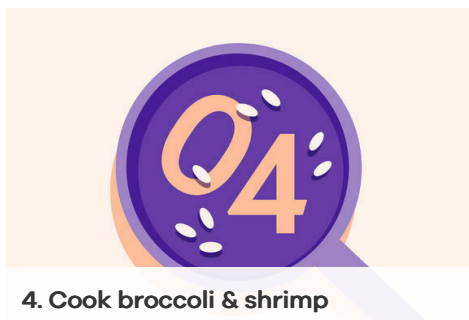
Finely chop **2 teaspoons garlic**.

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



3. Prep sauce

In a small bowl, whisk to combine **teriyaki sauce**, **2 tablespoons each of vinegar and water**, and **1 tablespoon sugar**; continue to whisk until sugar dissolves.



4. Cook broccoli & shrimp

Heat **2 tablespoons oil** in a medium nonstick skillet over medium-high until shimmering.

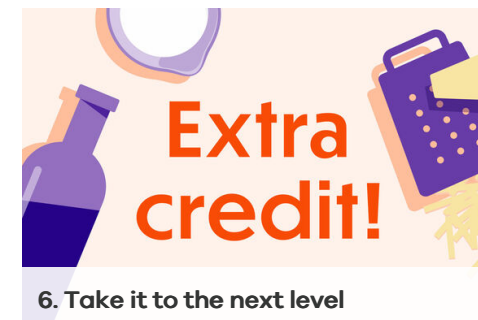
Add **broccoli** and cook, stirring frequently, until browned in spots and crisp-tender, 4–6 minutes.

Add **shrimp** and **chopped garlic**; cook, stirring, until shrimp are curled and turn pink, about 2 minutes.



5. Stir-fry noodles & serve

Add **noodles** and **sauce** to skillet with **shrimp and broccoli**, tossing to incorporate. Cook, stirring occasionally, until **sauce** is slightly thickened and shrimp are cooked through, 2–3 minutes. Season to taste with **salt**. Enjoy!



6. Take it to the next level

Stir in some chopped fresh ginger and cashews to your sauce in step 2. Or top your noodles with a drizzle of spicy Sriracha before serving in step 5.