



Kung Pao Shrimp Stir-Fry

with Rice Noodles



20-30min



4 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! Co...

What we send

- fresh ginger
- chili garlic sauce
- scallion
- stir-fry rice noodles
- red bell pepper
- rice vinegar

What you need

- coarse kosher salt

Tools

- fine-mesh sieve
- large pot
- large skillet

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

Energy 660.0kcal, Fat 17.5g, Proteins 30.7g, Carbs 96.5g



1. Boil noodles

Bring a large pot of **salted water** to a boil over high heat. Add **rice noodles**, stir, and cook until just tender, 4-5 minutes. Drain and rinse with **cool water**, then drain well again. Set aside.



4. Begin stir-fry

Heat **2 tablespoons oil** in a large skillet over medium-high until shimmering. Add **chopped ginger, scallion whites**, and **2/3 of the peanuts** (reserve rest for garnish). Cook, stirring, until fragrant, about 30 seconds. Add **bell peppers** and cook, about 1 minute. Add **shrimp** to the skillet and cook until shrimp is just pink and curled, about 3 minutes more.



2. Prep ingredients

Halve **peppers**, remove stems, cores, and seeds, then cut into 1/2-inch pieces. Peel and finely chop **ginger**. Trim ends from **4 scallions**, then thinly slice, keeping whites and greens separate. Roughly chop **peanuts**. Pat **shrimp** dry and season lightly with **salt**.



5. Stir-fry noodles

Add **noodles** and **sauce** to skillet and toss well to incorporate all the ingredients. Cook, stirring, until sauce thickens a bit, 1-2 minutes.



3. Make sauce

In a small bowl, stir together **rice vinegar, teriyaki sauce, chili garlic sauce**, and **1/4 cup water**.



6. Serve

Serve **Kung Pao noodle stir-fry** garnished with **scallion greens** and **remaining peanuts**. Enjoy!