



Ingredients

Customized ingredients



18 oz Tail-On Shrimp¹ (5)

SWAPPED FOR:



18 oz Ground Beef 🔄



1 Lime



2 Tbsps Black Bean



1 lb Fresh Udon Noodles²



2 Bell Peppers



1/3 cup Asian-Style Sautéed Aromatics



1 Tbsp Sesame Oil



¾ lb Carrots



5 oz Baby Spinach



⅓ cup Soy Glaze



1 tsp Black & White Sesame Seeds



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1 Prepare the ingredients & make the sauce

- Remove the **noodles** from the refrigerator to bring to room temperature.
- · Wash and dry the fresh produce.
- · Cut off and discard the stems of the peppers. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Peel the carrots; thinly slice on an angle.



- Using a zester or the small side of a box grater, finely grate the lime to get 1 teaspoon. Halve the lime crosswise; squeeze the juice into a bowl.
- In a separate bowl, whisk together the soy glaze, sesame oil, black bean sauce, and 1/4 cup of warm water.



- In a large pot, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **beef**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 5 to 7 minutes, or until the beef is browned and cooked through.
- Leaving any browned bits (or fond) in the pot, transfer to a plate.

2 Cook the vegetables

- In a large pot, heat 1 tablespoon of olive oil on medium-high until hot.
- Add the sliced peppers and sliced carrots in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Season with salt and pepper.



• Add the sautéed aromatics. Cook, stirring occasionally, 2 to 3 minutes, or until softened.

CUSTOMIZED STEP 2 If you chose Ground Beef

- Cook the vegetables as directed, using the pot of reserved fond.

3 Add the shrimp

- Pat the shrimp dry with paper towels (remove the tails, if desired).
- Add the prepared shrimp to the pot. Cook, stirring occasionally, 2 to 3 minutes, or until slightly opaque.

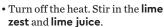




SKIP STEP 3 If you chose Ground Beef

4 Finish & serve your dish

- Using your hands, carefully separate the **noodles**.
- Add the noodles, spinach, and sauce to the pot. Cook, stirring occasionally, 2 to 3 minutes, or until the noodles are heated through and the shrimp are opaque and cooked through.





- \bullet Serve the finished noodles garnished with the sesame seeds. Enjoy!



CUSTOMIZED STEP 4 If you chose Ground Beef

- Using your hands, carefully separate the noodles.
- Add the noodles, spinach, cooked beef, and sauce to the pot. Cook, stirring occasionally, 2 to 3 minutes, or until the spinach is wilted and the noodles are heated through.
- Turn off the heat. Stir in the lime zest and lime juice.
- Taste, then season with salt and pepper if desired.
- Serve the finished noodles garnished with the sesame seeds. Enjoy!





