

One-Pot Shrimp & Udon Noodles

with Spinach & Peppers

4 SERVINGS | 20-30 MINS



 **Blue Apron**
blueapron.com



 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients


Customized ingredients


 18 oz Tail-On Shrimp¹ 

SWAPPED FOR:

 18 oz Ground Beef 

 1 Lime

 2 Tbsps Black Bean Sauce


 1 lb Fresh Udon Noodles²


 2 Bell Peppers

 1/3 cup Asian-Style Sautéed Aromatics

 1 Tbsp Sesame Oil

 3/4 lb Carrots

 5 oz Baby Spinach

 1/3 cup Soy Glaze

 1 tsp Black & White Sesame Seeds

 Serve with Blue Apron wine that has this symbol blueapron.com/wine

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1. peeled & deveined 2. previously frozen
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

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 $\frac{1}{4}$ cup of warm water.



↩ ADDITIONAL STEP *If you chose Ground Beef*

- 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.
- 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!



↩ 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!