

# Spicy Shrimp Lo Mein

with Carrots & Green Beans

2 SERVINGS

20-30 MINS

 Blue Apron

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## Ingredients\*



10 oz Tail-On Shrimp<sup>1</sup>



½ lb Fresh Lo Mein Noodles<sup>2</sup>



6 oz Carrots



6 oz Green Beans



2 Scallions



1 Tbsp Sambal Oelek



2 Tbsp Soy Glaze



2 Tbsp Hoisin Sauce



1 Tbsp Rice Vinegar



1 Tbsp Sesame Oil



Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



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<sup>1</sup>. peeled & deveined <sup>2</sup>. previously frozen  
\*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

### 1 Prepare the ingredients & make the sauce

- Fill a medium pot  $\frac{3}{4}$  of the way up with water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut off and discard any stem ends from the **green beans**; halve crosswise.
- Peel the **carrots**; halve lengthwise, then thinly slice crosswise.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- In a bowl, whisk together the **hoisin sauce**, **sesame oil**, **soy glaze**, **vinegar**,  $\frac{3}{4}$  **cup of water**, and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.



### 2 Cook the noodles

- Add the **noodles** to the pot of boiling water, stirring gently to separate. Cook, stirring occasionally, 2 to 4 minutes, or until tender. Turn off the heat.
- Drain thoroughly and rinse under warm water 30 seconds to 1 minute to prevent sticking.



### 3 Cook the shrimp & green beans

- Meanwhile, pat the **shrimp** dry with paper towels (remove the tails if desired). Season with salt and pepper.
- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **seasoned shrimp** and **halved green beans** in an even layer. Cook, without stirring, 2 to 3 minutes, or until the shrimp are slightly opaque.



### 4 Finish the noodles & serve your dish

- Add the **sliced carrots** and **sliced white bottoms of the scallions** to the pan. Cook, stirring occasionally, 1 to 2 minutes, or until the vegetables are softened and the shrimp are opaque and cooked through.
- Add the **cooked noodles** and **sauce** (carefully, as the liquid may splatter). Cook, stirring constantly, 1 to 2 minutes, or until combined and the noodles are thoroughly coated.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished noodles** garnished with the **sliced green tops of the scallions**. Enjoy!

