

# One Pot Shrimp & Udon Noodles

with Carrots & Poblano Pepper

2 SERVINGS

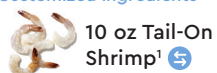
⌚ 25-35 MINS


 **Blue Apron**  
blueapron.com



## Ingredients\*

Customized ingredients



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

SWAPPED FOR:



10 oz Ground Pork 



1 Lime



3 Tbsps Soy Glaze



½ lb Fresh Udon Noodles<sup>2</sup>



1 Poblano Pepper



1 Tbsp Sesame Oil



1 tsp Black & White Sesame Seeds



6 oz Carrots



2 Scallions



2 Tbsps Black Bean Sauce



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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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.
- Peel the **carrots**; thinly slice on an angle.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- 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.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands immediately after handling.
- In a separate bowl, whisk together the **soy glaze, sesame oil, black bean sauce**, and  $\frac{1}{4}$  cup of warm water.
- Pat the **shrimp** dry with paper towels (remove the tails if desired).



### ↩ CUSTOMIZED STEP 1 If you chose Ground Pork

- Prepare the ingredients and make the sauce as directed, but skip the shrimp prep.

### ↩ ADDITIONAL STEP If you chose Ground Pork

- In a large pot, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pork**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until the pork is browned and cooked through.
- Leaving any browned bits (or fond) in the pot, transfer to a bowl.

## 2 Cook the vegetables

- In a large pot, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced pepper** and **sliced carrots** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **sliced white bottoms of the scallions**. Cook, stirring occasionally, 2 to 3 minutes, or until softened. Taste, then season with salt and pepper if desired.



### ↩ CUSTOMIZED STEP 2 If you chose Ground Pork

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

## 3 Add the shrimp

- 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 Pork

## 4 Finish the noodles & serve your dish

- Using your hands, carefully separate the **noodles**.
- To the pot, add the **noodles** and **sauce** (carefully, as the liquid may splatter). 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 **sliced green tops of the scallions** and **sesame seeds**. Enjoy!



### ↩ CUSTOMIZED STEP 4 If you chose Ground Pork

- Using your hands, carefully separate the **noodles**.
- To the pot, add the **noodles, cooked pork**, and **sauce** (carefully, as the liquid may splatter). Cook, stirring occasionally, 2 to 3 minutes, or until thoroughly combined 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 **sliced green tops of the scallions** and **sesame seeds**. Enjoy!