

# Honey-Ginger Shrimp & Noodles

Sweet meets savory in this irresistible noodle bowl. Shrimp are glazed in a ginger honey sauce with hints of tamari and orange, tossed with pea pods and tender noodles, then topped with peanuts for the perfect crunch. It's bright, balanced, and bursting with flavor.

**15** *Minutes to the Table*

**15** *Minutes Hands On*

**1 Whisk** *Super Easy*

## Getting Organized

### EQUIPMENT

Large Skillet  
Medium Saucepan

### FROM YOUR PANTRY

Olive Oil  
Salt & Pepper

### 5 MEEZ CONTAINERS

Peanuts  
Yaki Soba Noodles  
Peapods  
Shrimp  
Honey-Ginger Glaze

## Good to Know

**Health snapshot per serving** – 560 Calories, 15g Fat, 84g Carbs, 31g Protein, and 16 Freestyle Points.

**Have questions?** The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Shrimp, Yaki Soba Noodles, Peapods, Honey, Tamari, Peanuts, Orange, Ginger, Sesame Oil, Garlic, White Pepper.

meez <sup>meals</sup>

### 1. Get Organized

Bring a medium saucepan of water to a boil. Crush the **Peanuts** in the bag with a mallet or the bottom of a small saucepan.

### 2. Cook the Noodles

Add the **Yaki Soba Noodles** to the boiling water with a pinch of salt and cook until al dente, about 3 to 4 minutes. Drain well and transfer directly to serving plates.

### 3. Cook the Peapods

While the noodles are cooking, heat 1 Tbsp olive oil in a large skillet over medium-high heat. When the oil is hot, add the **Pea Pods** with a sprinkle of salt and pepper. Sauté, stirring occasionally, until charred, about 3 to 4 minutes. Remove from the skillet and transfer to serving plates on top of the noodles. Wipe out the skillet.

### 4. Cook the Shrimp and Glaze

Heat 1 Tbsp olive oil in the now-empty skillet over medium-high heat. Pat dry the **Shrimp** and season with salt and pepper on both sides. When the oil is hot, add the shrimp and cook until opaque, about 1 minute on each side. Remove from the skillet and set aside. Do not wipe out the skillet. Add the **Honey-Ginger Glaze** to the skillet and bring to a boil. Continue cook until the sauce thickens enough to coat the back of a spoon, about 4 to 5 minutes. Turn off the heat, add back the cooked shrimp, and stir until well coated.

### 5. Put It All Together

Serve the glazed shrimp over the pea pods and drizzle any remaining sauce on top of the entire dish. Sprinkle with the crushed peanuts and enjoy!

Instructions for two servings.

**Meez Meals \* 1459 N. Elmwood Avenue \* Evanston \* Illinois**