



Spicy Shrimp Ramen Noodle Bowl



Warm up with a bowl of ramen—as hot as you like it. Noodles are mixed with shiitake mushrooms, pan-seared shrimp, and quick sautéed bok choy and peppers in a mushroom broth. Sriracha adds some kick to the broth—add as much or as little as you wish. Garnishes of fresh snow peas, lime juice, and cilantro balance the heat. Throw them right on top, or serve them alongside the bowl to add as you eat.

Makes 2 servings
About 550 calories per serving



Ingredients



Tools & Time



From Your Pantry: salt & pepper, cooking oil (such as vegetable, safflower, or canola), kitchen towel



All ingredients organic unless labeled otherwise.

*be sure to wash hands and surfaces after handling raw meat



prep +
cook time



1 Cook ramen

Bring a medium pot of salted water to a boil. Once boiling, add ramen and dried shiitakes. Cook 4 minutes. Remove shiitakes with tongs and place on cutting board. Strain the ramen, rinse with cold water, and reserve for later.



2 Prep & cook vegetables

Meanwhile, remove the leaves from the bok choy and clean by wiping with a damp towel. Slice leaves about 1/4-inch thick. Dice red bell pepper. Heat 1 1/2 tablespoons cooking oil in large sauté pan over medium heat. Add vegetables, salt, and pepper. Cook 3 minutes.



3 Cook shrimp

Season shrimp with salt and pepper. Add to cooked vegetables and stir. Cook 2 minutes, or until the shrimp turns pink.



PRO TIP: Start with a small amount of spice and build up from there; it's easier to add heat than take it away.

4 Add sauce

Add chili sauce and desired amount of Sriracha. Stir to coat shrimp and vegetables.



5 Make broth

Add 2 1/2 cups water to pan and bring up to a low boil. Crumble in mushroom bouillon and stir to dissolve.



6 Finish ramen

Slice rehydrated shiitake mushrooms into thin strips; add to the pan and stir. Season with salt and pepper. Add reserved ramen. Simmer 3 minutes.



7 Prepare garnish

Remove strings from snow peas by pulling back the long fibers at the top, then slice thinly on a slight bias. Quarter lime.



8 Plate your dish

Divide noodles, shrimp, vegetables, and broth between bowls. Top with julienned snow peas, lime quarters, and cilantro sprigs. Enjoy!