

## Ginger-Miso Shrimp Ramen

One of our fastest and most delicious recipes yet. We're bringing miso and ginger together to make a Japanese-inspired sauce that's perfect with shrimp, pea pods, cabbage, and noodles.

**15** *Minutes to the Table*

**15** *Minutes Hands On*

**1** *Whisks*

### Getting Organized

#### EQUIPMENT

Large Saucepan with  
cover  
Large skillet

#### FROM YOUR PANTRY

Olive Oil  
Salt & Pepper

#### 5 MEEZ CONTAINERS

Ginger-Miso Sauce  
Ramen Noodles  
Snow Peas & Cabbage  
Shrimp  
Cilantro, Radish &  
Sesame Seeds

### Good to Know

If you ordered the **Carb Conscious version** we sent you zucchini "noodles" instead of the ramen noodles, reducing the **carbs per serving to 22g**. Use the zucchini "noodles" in place of the ramen noodles.

**Health snapshot per serving** – 520 Calories, 35g Protein, 25g Fat, 42g Carbs, 16 Freestyle Points.

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

INGREDIENTS: Shrimp, Soba Noodles, Coconut Milk, Cabbage, Pea Pods, Daikon, Radish, Green Onion, Ginger, Garlic, Chicken Stock, Miso, Sesame Seeds, Basil, Sesame Oil

**meez***meals*

### 1. Cook the Sauce and Noodles

Add the **Ginger-Miso Sauce** and ½ cup of water to a large saucepan and bring to a boil. Reduce the heat to medium, cover, and cook on a low boil for 5 minutes. Add the **Ramen Noodles**, cover, and cook for an additional 5 minutes.

### 2. Sauté the Veggies

While the noodles are cooking, heat 1½ Tbsp olive oil in a large skillet over medium high heat. Add **Snow Peas & Cabbage** and sauté until the cabbage edges start to char, about 3 to 4 minutes. Remove from heat and set aside. Do not wipe out skillet.

### 3. Cook the Shrimp

Heat 1 Tbsp olive oil to the large skillet over medium high heat and pat dry the **Shrimp**. Season with salt and pepper (we recommend ¼ tsp of each.) When the oil is hot, add shrimp and cook for a minute on each side until they are opaque and no longer grey in color. Transfer the shrimp to a cutting board and cut into thirds.

### 4. Put It All Together

Serve the ginger-miso ramen noodles topped with the veggies and shrimp, and sprinkle the **Cilantro, Radish & Sesame Seeds** over top. Enjoy!

Instructions for two servings.

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