

MORTON & BASSETT SPICES®

Spicy Shrimp Noodles



MARINADE

- 2 teaspoons sesame oil
- 2 teaspoons soy sauce
- 1 teaspoon rice vinegar
- 1 teaspoon gochujang
- 1 teaspoon Morton & Bassett Ground Ginger
- 1 teaspoon Morton & Bassett Onion Powder
- 1 teaspoon Morton & Bassett Garlic Powder
- 1 teaspoon Morton & Bassett Toasted Sesame Seeds
- ½ teaspoon Morton & Bassett Arrowroot Powder

- 1 teaspoon honey
- 1 tablespoon fresh lime juice

STIR FRY

- 1 pound fresh shrimp, deveined and peeled
- 1 cup shiitake mushrooms
- ½ cup zucchini, cut into thin strips
- ½ cup red bell pepper, cut into thin strips
- ½ cup red cabbage, cut into thin strips
- ½ cup fresh peas, chopped
- ½ cup carrots, cut into thin strips
- 1 package of wheat noodles

Start by mixing the marinade for the shrimp. In a medium mixing bowl, combine the sesame oil, soy sauce, rice vinegar, gochujang, honey, ginger powder, onion powder, garlic powder, sesame seeds, arrowroot powder, and lime juice. Whisk to combine, then toss in shrimp and coat well. Cook the noodles according to directions, then set aside. In a hot pan, add in the shiitake mushrooms and cook for 5 minutes, then toss in the zucchini, bell pepper, cabbage, peas, and carrots. Saute together for 10 minutes, then add noodles and shrimp and cook for another 5 minutes until shrimp are pink.



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