



Shrimp Lo Mein

Serves Four

Ingredients

For the Pasta:

- ½ pound spaghetti pasta
- 2 teaspoons kosher salt (for pasta water)

For the Shrimp and Marinade:

- 1 tablespoon sesame oil
- 1 tablespoon canola oil
- 1 tablespoon soy sauce
- ¼ teaspoon black pepper
- ½ teaspoon salt
- 2 cloves garlic, minced
- 1 ½ pounds raw shrimp, deveined and tails removed

For the Sauce:

- 2 teaspoons cornstarch
- ½ cup chicken stock
- 1 teaspoon sesame oil
- 2 tablespoons soy sauce
- 2 tablespoons hoisin sauce
- 1 teaspoon fresh ginger, minced
- 1 clove garlic, minced
- Pinch of red pepper flakes or small squeeze of Sriracha or other red chili paste/oil

For the Lo Mein:

- 1 tablespoon canola oil
- 1 cup asparagus, cut into quarters
- ½ cup carrots, julienned
- ½ cup scallions, thinly sliced or ½ medium onion sliced thin
- 1 cup bok choy, chopped
- ½ cup snow peas
- ½ cup bean sprouts or shredded cabbage
- 1 cup mushrooms, sliced thin
- Salt and pepper to taste

Steps

1. In a medium-sized bowl combine ingredients for the marinade (sesame oil, canola oil, soy sauce, black pepper, salt, and garlic). Whisk well. Add shrimp and stir to coat. Cover bowl and refrigerate for at least 4 hours up to one day.
2. Cook your pasta according to the directions on the package. Drain and set aside.
3. Make the sauce: In a small bowl combine just a little of the chicken stock and 2 teaspoons of cornstarch first. Whisk well so there are no lumps. Then add the rest of the chicken stock followed by the sesame oil, hoisin sauce, fresh ginger, garlic, and red pepper. Whisk well and set aside.
3. Heat a large skillet (or wok) over high heat. Add the shrimp and marinade and cook until the shrimp turns pink. This happens fast so be careful not to overcook the shrimp. Remove shrimp to a large serving bowl and cover to keep shrimp warm.
4. Add 1 tablespoon of canola oil to hot pan/wok and begin sauteing the asparagus. You want to cook the veggies on high heat so they stay crisp and do not steam. Keep moving the veggies around and when they start to turn slight brown remove them to the bowl with the shrimp. Cover bowl. Add scallions, carrots, bok choy and snow peas next. Again stirring constantly over high heat until they start to brown. Remove and saute the mushrooms last. Season with salt and pepper. Remove mushrooms to bowl with their juice so that the pan is empty.
5. Add the sauce to the hot wok, stirring constantly. The sauce should thicken as it bubbles. Once it has thickened a bit add the cooked noodles and toss to coat. If you'd like you can add back all the veggies and shrimp coating it all with the sauce or you can remove the noodles and sauce from the pan to the serving bowl and toss them in the bowl. Serve hot.