

Maine Arts Camp

Recipe: Asian Noodles with Shrimp

Chef: Charlie Limoggio CEC

Servings: 4

Quantity	Unit	Ingredient	Prep Notes
1	Can	Lite coconut milk	
2	Cups	Shredded carrots	
1	Medium	Onion	Peeled & diced small
12	Ounces	Medium shrimp	Raw, peeled & deveined
2	Packages	Shrimp flavor Ramen noodles	Reserve 1 seasoning packet
4	Ounces	Snow peas	Cleaned
¼	Cup	Cilantro	Chopped
4	Teaspoons	Lime juice	

1. Bring 2 1/4 cups water, the coconut milk, carrots and onion to a boil in a 10-in. skillet.
2. Add shrimp, ramen noodles and snow peas; press down to submerge. Bring to a simmer and, stirring to break up noodles, simmer 2 to 3 minutes until shrimp are cooked through.
3. Remove skillet from heat; stir in reserved seasoning packet, cilantro and lime juice. Serve immediately.

Tips & Techniques

To prepare the snow peas (also called Chinese peas), grasp the stem end and pull, removing the string along the pod's straight side.

Ramen noodles make this recipe a breeze to prepare, as they're simmered with coconut milk, carrots, onion, snow peas and shrimp, and mixed with cilantro and lime juice.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.