

Shrimp Lo Mein with Roasted Peanuts and Bok Choy

Once you have made Lo Mein and see how easy and fresh it is, I bet you will find yourself making it more often. I make it with all kinds of leftover proteins and produce and it is always delicious!!! We enjoyed this Toliman Celestial White Blend with it but you can never go wrong with a Riesling or Gewürztraminer with Asian flavors either.

Serves 2

- 2 tablespoons olive oil, divided
- 8 oz. Medium Shrimp, peeled, cleaned and patted dry
- 1 Large or 2 Small Carrots, cut into matchsticks
- 2 Heads of Baby Bok Choy, chopped with whites and greens kept separate
- 2 Green Onions, chopped with whites and greens kept separate
- 2 Garlic Cloves, minced
- 3 oz. Edamame (optional)
- 3 oz. Satay Sauce
- 1 Lime, halved, juice one half and cut other half into quarters
- 1 oz. Roasted Peanuts, chopped
- 5 oz. Lo Mein Noodles or Thin Spaghetti, cooked and drained reserving 1/2 cup cooking water

1. Heat 1 tablespoon olive oil in large non-stick pan or wok over medium-high heat. Add shrimp to hot pan in single layer (work in batches if necessary) and cook undisturbed until seared on one side, 2-3 minutes. Flip and cook until shrimp are no longer grey and reach a minimum internal temperature of 145 degrees, 1-2 minutes. Transfer shrimp to plate and keep pan over medium-high heat.
2. Add additional tablespoon of olive oil to hot pan, Stir in carrots and bok choy whites and saute, stirring occasionally until lightly charred, 4-5 minutes.
3. Add white portions of green onions, garlic, bok choy greens and optional edamame if using. Stir often until bok choy leaves are wilted, 1-2 minutes.
4. Stir in shrimp, noodles, satay sauce, 2 teaspoons lime juice and 1/4 cup noodle cooking water until combined, then stir occasionally until everything has warmed through, 1-2 minutes. If sauce seems to thick, add a bit more noodle cooking liquid until it's right for you.
5. Plate noodle mixture and garnish with peanuts and green portions of green onions. Squeeze lime wedges over to taste.

