

# Sesame-Ginger Noodle Bowl with Shrimp

4 – 5 serving | 10 minutes

## Ingredients:

- 12 ounces frozen, pre-cooked shrimp
- 8 ounces whole wheat spaghetti noodles
- 1/2 cup snow peas, thinly sliced on a diagonal
- 1/2 cup green onions, thinly sliced
- 3 cups Napa cabbage, very thinly sliced
- 1/2 cup salted cashews, chopped

## Sesame-Ginger Dressing

- 1 teaspoon finely grated ginger
- 1 teaspoon finely grated garlic
- 3 tablespoons lemon juice
- 2 tablespoons low-sodium soy sauce
- 2 tablespoons sesame seeds
- 1 1/2 tablespoons sugar
- 1/2 cup canola oil
- 1 1/2 teaspoons toasted sesame oil



## Directions:

1. Set shrimp out to thaw.
2. Cook noodles according to package directions.
3. Chop snow peas, green onions, Napa cabbage and cashews according to directions above.
4. Make dressing. Peel ginger using a spoon and remove peel from garlic. Finely grate both using a microplane grater and place in a small bowl. Next, add lemon juice, soy sauce, sesame seeds and sugar to the bowl. Whisk together. Whisking constantly, gradually add canola oil and sesame oil.
5. Combine shrimp, noodles, vegetables, cashews, and dressing in a large bowl and toss using tongs. Serve.