

STARPORT® FOODS

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Shrimp Chow Mein with Smokey Teriyaki Sauce



Ingredient List:

- 3/8 C. **Smokey Teriyaki (Starport 220)**
- 4 oz. Shrimp, shelled
- 8 oz. Egg noodles, cooked
- 1/2 C. Red onions, 1/4" slices
- 1/4 C. Celery, 1/4 " slices
- 1/2 C. Red bell peppers, slices 1/4 " x 2"
- 2 Tbsp. Vegetable oil
- 2 sprigs Cilantro or parsley for garnish



1. Cook egg noodles according to manufacturer's instruction and toss noodles with 1 Tbsp. of oil per pound to prevent clumping. Cover and refrigerate until use.
 2. Cut vegetables and set aside.
 3. When ordered, blanch cooked noodles in hot water 10 seconds to reheat and set aside.
 4. Heat pan on high heat add oil, onions and celery sauté about 30 seconds.
 5. Add shrimp and bell peppers and sear both before stirring, about 30 seconds.
 6. Add noodles and **Smokey Teriyaki** toss noodles until steaming hot.
- Arrange plate with shrimp and red peppers on top and garnish with cilantro.