

Treasure Barrel

Shrimp Lo Mein – Quick, Tasty Takeout-Style Noodles

15 min Prep time	**15 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**Chinese** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb large shrimp, peeled and deveined
- [ ] 8 oz egg noodles or lo mein noodles
- [ ] 1 red bell pepper, thinly sliced
- [ ] 1 cup snow peas
- [ ] 2 cloves garlic, minced
- [ ] 1 tsp fresh ginger, grated
- [ ] 2 tbsp vegetable oil
- [ ] 2 tbsp low-sodium soy sauce
- [ ] 1 tsp sesame oil
- [ ] 2 green onions, sliced
- [ ] 1 tsp toasted sesame seeds

Optional Extras

- [ ] 1 tsp chili oil for heat
- [ ] 1 tsp honey for a touch of sweetness

Instructions

1. Bring a pot of water to a boil, add the noodles and cook until just tender, about 3-4 minutes; drain and set aside.
2. While the noodles cook, heat a wok or large skillet over medium-high heat. Add oil, then toss in garlic and ginger, stirring until fragrant, about 30 seconds.
3. Add the bell pepper and snow peas; stir-fry for 2 minutes until they begin to soften but retain a bite.
4. Push the veggies to the side, add the shrimp in a single layer, and cook for 2-3 minutes, flipping once, until pink and opaque.
5. Return the noodles to the pan, drizzle soy sauce and sesame oil, and toss everything together, allowing the sauce to coat each strand.
6. Finish with green onions, sesame seeds, and an optional drizzle of chili oil or honey for extra depth. Serve hot.

Nutrition per serving

420 kcal	28 g	45 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce seems dry, add a splash of the reserved noodle water.
- Taste and adjust seasoning before plating; a pinch of sugar can soften excess salt.
- For extra crunch, toss in sliced water chestnuts just before serving.