



PREP TIME : 10 MIN

COOK TIME : 20 MIN

SERVES : 4

Ingredients :

- ***2 tbsp (30 mL) vegetable oil***
- ***3 cups (750 mL) finely sliced onion***
- ***3 cups (750 mL) green beans, trimmed and cut into 1" (1.5 cm) pieces***
- ***1 lb (500 g) thin Asian style egg noodles***
- ***1 jar VH® Honey Garlic Cooking Sauce***
- ***1 lb (500 g) peeled, uncooked medium-sized shrimp***
- ***2 tbsp (30 mL) sesame seeds***

Directions :

- 1. Heat oil over medium heat in a large skillet.***
- 2. Add onion and stir-fry until translucent, about 10 minutes.***
- 3. Bring a large pot of salted water to a boil; add green beans, cook for 3 minutes, turn off heat and with a slotted spoon scoop out beans and place in skillet with onions. Bring water back to a boil and add noodles. Cook noodles, adding green beans during last 3 minutes of cooking.***
- 4. Add VH® Honey Garlic Cooking Sauce to skillet while noodles are cooking and cook for 5 minutes over medium-high heat, add shrimp and sesame seeds and stir-fry until shrimp are cooked through, about 3 minutes depending on size.***
- 5. Toss sauce with noodles and serve.***



Honey Garlic Shrimp & Green Bean Stir-Fry

Tip:

Fresh beans can be substituted with frozen, thaw beans and stir-fry in pan along with the onions.