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Recipe type: Entree
Serves: 4

INGREDIENTS

- 4 tablespoons hoisin sauce*
- 3 tablespoons reduced sodium soy sauce
- 1 ½ tablespoons fresh lime juice
- 1 teaspoon Sriracha or other hot sauce (optional)
- 6 ounces soba noodles
- 4 teaspoons neutral-flavored oil like grapeseed or safflower, divided use
- 2 cloves garlic, minced
- 1 lb. medium or large shrimp, peeled and deveined
- 1 red bell pepper, cut into strips
- 4 scallions, sliced
- 1 ½ cups frozen shelled edamame, defrosted
- 1 teaspoon sesame oil

INSTRUCTIONS
1. Mix the hoisin sauce, soy sauce, lime juice, and Sriracha together in a bowl.

2. Bring a large pot of water to a boil. Add the soba noodles and cook until tender, 4-5 minutes. Drain the noodles and rinse them with cold water.

3. Meanwhile, heat 2 teaspoons oil in a wok or large skillet over medium high heat. Add the garlic and cook until fragrant, about 30 seconds. Add the shrimp and cook, stirring often, until they just turn opaque, 2-3 minutes. Transfer the shrimp to a plate.

4. Heat the remaining 2 teaspoons oil in the wok. Add the bell pepper, scallions (reserve some for garnish), and edamame. Cook 2-3 minutes, stirring often, until vegetables are crisp tender. Add the shrimp back to the wok along with the sauce. Cook until the sauce is heated through, about 1 minute, and then add the sesame oil and noodles. Toss to mix all of the ingredients together. Garnish with reserved scallions before serving.