



HSBC and Mastercard Present *Love of the Land:*

Cooking Seasonally with Chef Antonia Lofaso



For your convenience, we are pleased to provide you two options to purchase the ingredients needed to make Chef Lofaso's Cold Vermicelli Noodles with Sautéed Shrimp during her live demonstration.

OPTION 1: PURCHASE A COOKING SEASONALLY INGREDIENT KIT

Chef Lofaso has curated a complete ingredient kit at a discounted price of \$50, just for HSBC Elite and Premier credit cardholders*.

Use your HSBC Elite or Premier credit card and click [HERE](#)¹ to purchase your Cooking Seasonally ingredient kit.

*Quantity Limited. Each kit contains enough ingredients for two portions. Order by September 20th, to receive ingredient kit in time for live event.

OPTION 2: PURCHASE INGREDIENTS WITH INSTACART

These ingredients can be purchased using your HSBC Elite and Premier credit card from your local grocer or by using your [Instacart](#)¹ offer. If you're new to Instacart Express, use your HSBC Elite and Premier credit card to receive 2-months free membership. After 2 months, you'll be automatically enrolled into an annual membership with your card billed \$99 per year. Offer ends September 30, 2021.²

INGREDIENTS NEEDED:

- ½ pound Extra Jumbo Shrimp
 - Shrimp Substitute: To make vegetarian, Chef Lofaso suggests subbing the shrimp for extra shiitake mushrooms and bok choy, or a firm tofu.
- 3 oz Dry Vermicelli Glass noodles (Yields approximately 8 ounces cooked noodles)
- 1 ½ oz Bean Sprouts
- 5 oz Shiitake Mushrooms (sliced)
- 5 oz White Onion (sliced)
- 4 oz Bok Choy (chopped)
- 2 tbsp Sesame Seed
- 6 tbsp Grape Seed Oil
- 1 cup Herb Salad (green onion, mint, cilantro, Thai basil)
- 4 tbsp Hoisin Sauce
- 4 tbsp Sweet Chili Sauce
- 4 tbsp Rice Wine Vinegar
- 2 tbsp [Gochujang](#)
- 2 tbsp Sesame Oil
- Salt & Pepper to taste

SUPPLIES NEEDED:

- [Strainer](#) or [spider](#)
- [6 quart sauce pot](#)
- [8" Sauté pan](#)
- [Tongs](#)
- [2 Medium mixing bowls](#)
- [Large mixing bowl filled with ice water](#)
- [Whisk](#)
- Small tray or plate
- [Large plate](#)



STEP BY STEP INSTRUCTIONS:

Please find the step by step instructions for Chef Lofaso's demonstration below.

Chef Antonia Lofaso's: Cold Vermicelli Noodles with Sautéed Shrimp

Bok choy, shiitake mushrooms, bean sprouts, and herb salad

Prep Time: 5 minutes

Cook Time: 12-15 minutes

Serves: 2

BEFORE YOU BEGIN:

Chef Lofaso suggests pre-portioning out your ingredients before the live demonstration begins. If your shrimp are unpeeled, peel, devein and clean your shrimp before the event.

FOR THE NOODLES:

- 1 Place 4 qts of water in a 6 qt sauce pot and bring to a boil
- 2 Add the vermicelli glass noodles to water and cook for 3-4 minutes or until the noodles are translucent
- 3 Remove the noodles and put into a large mixing bowl with ice water to cool the noodles
- 4 Remove noodles from ice water and put in medium mixing bowl and reserve for later use

FOR THE HOISIN CHILI SAUCE:

- 1 In a medium mixing bowl add hoisin sauce, sweet chili sauce, rice wine vinegar, gochujang, sesame oil
- 2 Thoroughly mix and reserve for later use

TO FINISH:

- 1 Place an 8" sauté pan over medium high heat, and add ½ of the grape seed oil
- 2 Season shrimp with salt and pepper
- 3 Place shrimp in the pan and cook for 2-3 minutes on each side, when the shrimp are cooked remove from the pan and place on a small tray or plate for later use
- 4 Using the same pan add the remaining grape seed oil, white onion, and shiitake mushrooms season with salt and pepper
- 5 Sauté until the shiitakes become tender and the onions translucent. Approximately 3-5 minutes
- 6 Add the chopped bok choy and cook for additional 1-2 minutes
- 7 Return shrimp to the pan and remove from the heat
- 8 Add the hoisin chili sauce and thoroughly mix
- 9 Add warmed mixture to the cooked glass noodles and thoroughly mix
- 10 Place on a plate and top with herb salad, bean sprouts, and sesame seed

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² By clicking "start membership" for this Instacart Express membership promotion (redeemable between October 1, 2020 to September 30, 2021 11:59pm PT), you agree to the Instacart Express terms the Instacart Terms of Service and Privacy Policy and you will receive a 2 months membership. After 2 months, your Instacart Express membership will automatically convert to an annual plan and \$99 will be automatically charged to your default, active and registered Mastercard® on file with your Instacart account at the time of conversion. At any time prior to the end of the 2 months, if you do not want to be enrolled into an annual membership, you can change this default by clicking "Change my plan" on the Instacart Express page. You can cancel your Instacart Express membership at any time by clicking "Cancel membership" on the Instacart Express page. With Instacart Express, the delivery fee will not be charged on orders over \$35 per retailer; delivery subject to availability. Fees, taxes, and/or tips may still apply. FSA and HSA cards are excluded from this promotion. INSTACART® and the Instacart carrot logo are trademarks of Maplebear Inc., d/b/a Instacart, 50 Beale Street, Suite 600, San Francisco, CA 94105.

*Quantity of ingredient kits is limited. Kits are available on a first come, first served basis. This offer will be available through September 20, 2021, or until all quantities sold, whichever comes first. Order by September 20th in order to receive an ingredient kit in time to use for live event.

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