

# DINNERLY



## San Fran-Style Shrimp Garlic Noodles with Snow Peas



30min



2 Servings

Legend has it that these dangerously garlicky noodles emerged from a Vietnamese restaurant in San Fran as a delicious take on shrimp scampi. Good news—you don't have to be a San Franciscan to have a taste! We've got you covered!

## WHAT WE SEND

- 4 oz snow peas
- ½ lb pkg shrimp <sup>4,6</sup>
- 6 oz pasta <sup>2</sup>
- 2 (½ oz) tamari soy sauce <sup>5</sup>
- ½ oz fish sauce <sup>1</sup>
- ¾ oz Parmesan <sup>3</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil
- 4 Tbsp butter <sup>3</sup>
- sugar

## TOOLS

- medium pot
- microplane or grater
- medium skillet

## ALLERGENS

Fish (1), Wheat (2), Milk (3), Shellfish (4), Soy (5), Sulphites (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 830kcal, Fat 50g, Carbs 75g, Protein 38g



### 1. Prep ingredients

Bring a medium pot of **salted water** to a boil.

Trim **snow peas**, then slice lengthwise. Finely chop **1 tablespoon garlic**. Finely grate **Parmesan**, if necessary.

Rinse **shrimp**, then pat very dry.



### 2. Cook noodles

Add **noodles** to pot with boiling **salted water** and cook, stirring occasionally, until al dente, 8–10 minutes. Reserve **1 cup cooking water** and drain noodles; set aside until step 5.



### 3. Cook snow peas & shrimp

Heat **1 tablespoon oil** in a medium skillet over high. Add **snow peas**; season with **salt** and **pepper**. Cook, stirring occasionally, until crisp-tender, 2–4 minutes. Transfer to a plate.

In same skillet, heat **1 tablespoon oil** over high. Add shrimp and cook, stirring occasionally, until cooked through, 2–4 minutes. Transfer to plate with peas and set aside until step 5.



### 4. Cook sauce

In same skillet over medium heat, melt **4 tablespoons butter**. Add **chopped garlic** and cook, stirring occasionally, until garlic is sizzling, fragrant, and just starting to brown, 1–3 minutes. Stir in **all of the tamari, fish sauce, and 2 teaspoons sugar**.

Increase heat to high and cook, stirring occasionally, until sauce is bubbling and sugar is dissolved, about 30 seconds.



### 5. Finish & serve

To same skillet over high heat, stir in **noodles** and **½ cup of the cooking water**; cook, tossing to coat, until sauce is opaque and slightly thickened, 1–2 minutes. Off heat, stir in **Parmesan** until melted and sauce is creamy. Season to taste. Add **shrimp** and **peas**; toss to combine.

Serve **garlic noodles** seasoned with **a few grinds of pepper**, if desired. Enjoy!



### 6. Thin the sauce!

If the sauce is too thick in step 5, add more of the reserved cooking water, 1 tablespoon at a time, as needed.