



Spicy Shrimp Noodles

with Kimchi-Style Cabbage



20-30min



2 Servings

Kimchi is a traditional Korean side dish made from lacto-fermented cabbage. While our version doesn't sit long enough to ferment, it still has all the spicy and addictive flavors we so love in kimchi. We tossed it with tender ramen noodles, shrimp, and fresh scallion slivers for a bright finish.

What we send

- 12 oz savoy cabbage
- garlic (use 1 large clove)
- 1 oz fresh ginger
- 1 oz scallions
- ½ oz fish sauce ⁴
- 1 oz gochujang (use 1 tsp)
1,6,12
- ½ lb spaghetti (use ⅔) ¹
- 10 oz pkg shrimp ²

What you need

- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar) ¹⁷
- sugar
- neutral oil

Tools

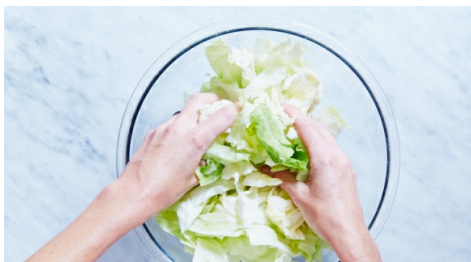
- medium pot
- large skillet

Allergens

Wheat (1), Shellfish (2), Fish (4), Soy (6), Sulphur dioxide and sulphites (12), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 590kcal, Fat 17g, Carbs 77g, Proteins 33g



1. Massage cabbage

Bring a medium pot of water to a boil. Quarter **cabbage** through the core; remove core and cut cabbage crosswise into 1-inch pieces. Place in a large bowl and sprinkle with **1 teaspoon salt**. Using your hands, massage leaves together for a few minutes until they start to soften and wilt.



4. Cook noodles

Add **⅔ of pasta** to boiling water (save rest for own use). Cook, stirring occasionally to prevent sticking, until al dente, 10-12 minutes. Reserve **2 tablespoons cooking water**. Drain well.



2. Make sauce

Finely chop **1 teaspoon garlic**. Peel **half of ginger**, then finely chop; place in a medium bowl. Add **fish sauce, 1 teaspoon gochujang** (or less if desired, depending on heat preference), **1½ tablespoons of vinegar**, and **2 teaspoons sugar**; stir to combine.



5. Cook shrimp

Trim **scallions** then thinly slice, keeping dark greens separate. Pat **shrimp** dry and season with **salt**. Heat **1 tablespoon oil** in a large skillet over medium-high. Add shrimp and cook, turning once, until golden and just cooked through, 1-2 minutes per side. Transfer to a plate. Heat **1 tablespoon oil** in same skillet over medium-high.



3. Marinate cabbage

Pour off any water from **cabbage**. Add **gochujang sauce** to cabbage and toss until evenly coated.



6. Cook cabbage & serve

Add **scallion whites and light greens** to skillet and cook until softened, 30 seconds. Add **cabbage and any liquid**. Cook, stirring, until cabbage is tender, 5-6 minutes. Add **cooked noodles, shrimp**, and **reserved cooking water** to skillet, then toss to combine. Season with **salt** and **pepper**. Garnish with **scallion dark greens**. Serve **remaining gochujang** on side. Enjoy!