

DINNERLY



San Fran-Style Garlic Noodles with Shrimp & 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

- 2 oz snow peas
- ¾ oz piece Parmesan ⁷
- ½ lb pkg shrimp ^{2,17}
- 6 oz spaghetti ¹
- 2 (½ oz) tamari ⁶
- ½ oz fish sauce ⁴

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil
- 4 Tbsp butter ⁷
- sugar

TOOLS

- medium pot
- microplane or grater
- medium skillet

COOKING TIP

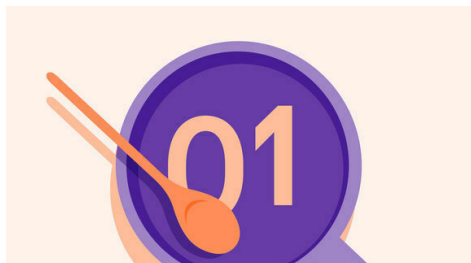
Use shrimp immediately or freeze.

ALLERGENS

Wheat (1), Shellfish (2), Fish (4), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 840kcal, Fat 43g, Carbs 77g, Proteins 39g



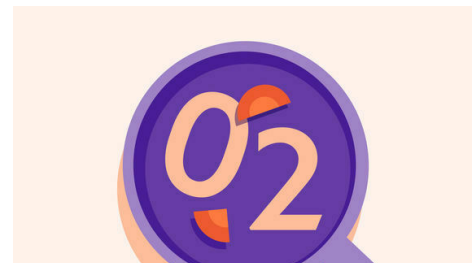
1. Prep ingredients

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

Trim **snow peas**, then slice lengthwise. Finely chop **1 tablespoon garlic**.

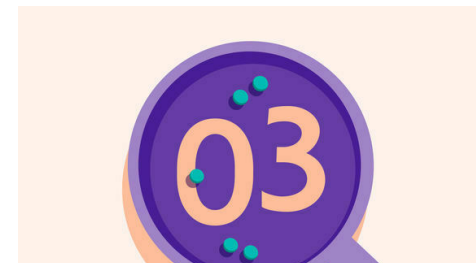
Finely grate **Parmesan**.

Rinse **shrimp**, then pat very dry (first thaw under cool running water, if necessary).



2. Cook noodles

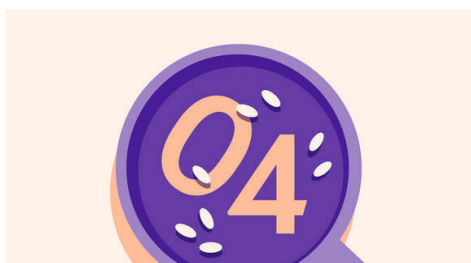
Add **noodles** to pot with boiling **salted water** and cook, stirring occasionally, until al dente, 8–10 minutes. Reserve **1 cup cooking water** and drain noodles; set aside until step 5.



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 peas are crisp-tender, 2–4 minutes; transfer to a plate.

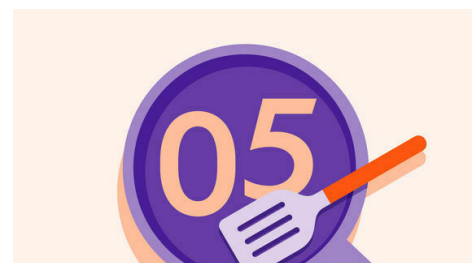
In same skillet over high, heat **1 tablespoon oil**; add shrimp and cook, stirring occasionally, until cooked through, 2–4 minutes. Transfer to plate with peas and set aside until step 5.



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**.

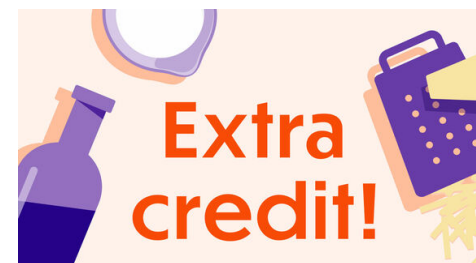
Increase heat to high and cook, stirring occasionally, until sauce is bubbling and sugar is dissolved, about 30 seconds.



5. Finish & serve

To same skillet over high, stir in **noodles** and **½ cup of the cooking water**; cook, tossing to coat, until sauce is opaque and slightly thickened, 1–2 minutes. Remove from heat; stir in **Parmesan** until cheese is 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.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**