



20-Min: Garlic Noodles

with Shrimp, Snow Peas & Peppers



ca. 20min



2 Servings

We achieve a ton of flavor in just 20-minutes, thanks to some heavy-hitting ingredients. For this speedy noodle dish, we combine a garlicky tamari-fish sauce mixture with soba noodles and Parmesan—and it just works! This style of wheat noodle is al dente with the perfect chew that holds up to this bold sauce. We quickly sauté peppers, snow peas, and scallions, then toss it all with the noodles; it's an easy dinner win!

What we send

- 2 oz snow peas
- 1 bell pepper
- garlic
- 1 oz scallions
- ¾ oz Parmesan ¹
- 10 oz pkg shrimp ²
- 6 oz chuka soba noodles ³
- 2 (½ oz) tamari soy sauce ⁴
- ½ oz fish sauce ⁵

What you need

- kosher salt & ground pepper
- olive oil
- 4 Tbsp unsalted butter ¹
- sugar

Tools

- medium saucepan
- microplane or grater
- large skillet

Allergens

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

Nutrition per serving

Calories 970kcal, Fat 51g, Carbs 84g, Protein 38g



1. Prep ingredients

Bring a medium saucepan of water to a boil. Trim **snow peas**, then thinly slice lengthwise. Halve **pepper**, discard stem and seeds, then cut into ¼-inch wide slices. Finely chop **1 tablespoon garlic**. Trim **scallions**, then thinly slice. Finely grate **Parmesan**. Rinse **shrimp**, then pat dry and season all over with **salt** and **pepper**.



4. Make sauce

While **noodles** cook, melt **4 tablespoons butter** in reserved skillet over medium heat. Add **chopped garlic** and cook, stirring occasionally, until garlic is sizzling, fragrant, and just starting to brown, 2-3 minutes. Add **all of the tamari and fish sauce**, and **1 tablespoon sugar**. Cook over high heat until sauce is bubbling and sugar is dissolved, about 30 seconds.



2. Cook shrimp & vegetables

Heat **2 tablespoons oil** in a large skillet over high until shimmering. Add **shrimp**, **snow peas**, and **peppers**; season with **salt** and **pepper**. Cook, stirring occasionally, until shrimp are cooked through and vegetables are crisp-tender, 2-4 minutes. Transfer to a plate and set aside until step 6. Reserve skillet for step 4.



3. Cook noodles

Add **noodles** to boiling water. Cook, stirring occasionally to prevent sticking, until just al dente, 8-9 minutes. Reserve **1 cup cooking water**, then drain noodles and set aside until step 5.



5. Add noodles

Add **noodles** and **½ cup of the reserved cooking water** to skillet. Cook over high heat, stirring vigorously with tongs, until sauce is slightly thickened, 1-2 minutes. Off heat, add **Parmesan** and stir vigorously until cheese is melted and sauce is creamy. Add **a few splashes of the reserved cooking water** to thin if sauce is too thick. Season to taste with **salt** and **pepper**.



6. Finish & serve

Add **scallions**, **shrimp**, and **vegetables** to skillet **noodles** and toss to combine. Enjoy!