



## Vietnamese Jumbo Shrimp

with Brothy Noodles & Snow Peas



ca. 20min



2 Servings

The ratio of time and effort to flavor has never been more disproportionate and astonishing than in this Vietnamese-style soup! Just the right ingredients, combined in just the right way, deliver a knock-out pho (pronounced fuh) in no time. The spicy oil made with aromatics at the end is also pretty pho-nomenal. In fact, we think this dish will be a pho-avorite! (Couldn't resist!)

## What we send

- 5 oz pad Thai noodles
- 1 oz fresh ginger
- 2 scallions
- 1 jalapeño chile
- 1 lime
- 1 pkt seafood broth concentrate <sup>2,4</sup>
- 4 oz snow peas
- 10 oz pkg jumbo shrimp <sup>2</sup>

## What you need

- kosher salt
- neutral oil

## Tools

- large saucepan
- small skillet

## Allergens

Shellfish (2), Fish (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 640kcal, Fat 31g, Carbs 68g, Protein 31g



### 1. Cook noodles

Bring a large saucepan of **salted water** to a boil. Add **noodles** to boiling water. Cook, stirring occasionally to prevent sticking, until just tender, 6-8 minutes. Drain noodles, then rinse under cold water; set aside until ready to serve. Reserve saucepan for step 3.



### 4. Prep snow peas & shrimp

Trim **snow peas**, then cut in half crosswise. Rinse **shrimp**, then pat very dry and cut into bite-sized pieces.



### 2. Prep ingredients

Peel and thinly slice **ginger**; stack slices and cut into very thin matchsticks. Trim **scallions**, then thinly slice. Trim stem end from **jalapeño**, then very thinly slice (discard seeds for less heat, if desired). Squeeze juice from **half of the lime** into a small bowl, then cut remaining half into wedges.



### 5. Finish soup

Add **shrimp** and **snow peas** to **soup**; simmer until shrimp are pink and cooked through, and snow peas are crisp-tender, about 3 minutes. Stir in **1 tablespoon of the lime juice**. Season to taste with **salt**.



### 3. Start soup

Heat **1 tablespoon oil** in reserved saucepan over medium-high. Add **half each of the sliced ginger, scallions, and jalapeños**. Cook, stirring, until lightly browned and fragrant, about 3 minutes. Stir in **2½ cups water, seafood broth concentrate, and ½ teaspoon salt**. Simmer over medium heat, about 5 minutes.



### 6. Finish & serve

Heat **¼ cup oil** in a small skillet over high. Add **remaining sliced scallions and ginger** and **some of the remaining jalapeños** (depending on heat preference). Cook, stirring, until sizzling and browned in spots, 3 minutes. Remove from heat. Serve **noodles, shrimp, and soup** drizzled with **spicy oil** and **lime wedges** alongside for squeezing over. Enjoy!