

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
- 10 oz pkg shrimp ⁴
- 6 oz pasta ²
- 2 (½ oz) tamari soy sauce ⁵
- ½ oz fish sauce ¹
- ¾ oz Parmesan ³

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil
- 4 Tbsp butter ³
- sugar

TOOLS

- medium pot
- microplane or grater
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 830kcal, Fat 50g, Carbs 74g, Protein 41g



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.