



Shrimp Garlic Noodles

with 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 Chinese egg noodles and Parmesan—and it just works! We quickly sauté peppers, snow peas, and scallions, then toss it all with the noodles. It's an easy dinner win.

What we send

- 4 oz snow peas
- 1 bell pepper
- garlic
- 2 scallions
- ¾ oz Parmesan ³
- 10 oz pkg jumbo shrimp ⁴
- 2 (2½ oz) Chinese egg noodles ^{1,6}
- 2 (½ oz) tamari soy sauce ⁵
- ½ oz fish sauce ²

What you need

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

Tools

- medium saucepan
- microplane or grater
- large skillet

Allergens

Egg (1), Fish (2), Milk (3), Shellfish (4), Soy (5), Wheat (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 780kcal, Fat 55g, Carbs 70g, Protein 31g



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**, if necessary. Rinse **shrimp**, then pat dry and season all over with **salt** and **pepper**.



4. Make sauce

Melt **4 tablespoons butter** in reserved skillet over medium heat. Add **chopped garlic** and cook, stirring occasionally, until 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. Reserve skillet for step 4.



5. Add noodles

Add **noodles** and **½ cup 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. If too thick, add **a few splashes of reserved cooking water**. Season to taste with **salt** and **pepper**.



3. Cook noodles

Add **noodles** to saucepan with boiling **water**. Cook, stirring occasionally, until al dente and noodles come apart, 4-5 minutes. Reserve **1 cup cooking water**, then drain noodles and set aside until step 5.



6. Finish & serve

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

Serve **shrimp garlic noodles**. Enjoy!