

# DINNERLY



## Ginger Shrimp & Rice Noodle Soup with Homemade Chili Oil



20-30min



2 Servings

Your noodle soup just got a lot more exciting. Slippery rice noodles, plump shrimp, and wilted spinach swim in a broth flavored by garlic, ginger, and tamari. Then the cherry on top is a drizzle of your very own chili oil, bringing bright, hot flavors to this warm and cozy bowl. We've got you covered!

### WHAT WE SEND

- 1 piece fresh ginger
- 5 oz pad Thai noodles
- ¼ oz gochugaru flakes
- 10 oz pkg shrimp <sup>1</sup>
- ½ oz tamari soy sauce <sup>2</sup>
- 5 oz baby spinach
- 1½ oz pork ramen base <sup>2,3</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil
- sugar
- apple cider vinegar (or vinegar of your choice)

### TOOLS

- large saucepan
- microwave
- medium pot

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 740kcal, Fat 40g, Carbs 68g, Protein 33g



#### 1. Prep ingredients

Bring a large saucepan of **salted water** to a boil.

Finely chop **2 teaspoons each of garlic and ginger**.

Add **noodles** to boiling water and cook until al dente, 8–10 minutes. Drain, rinse under cold water and drain again. Set aside in colander until step 5.



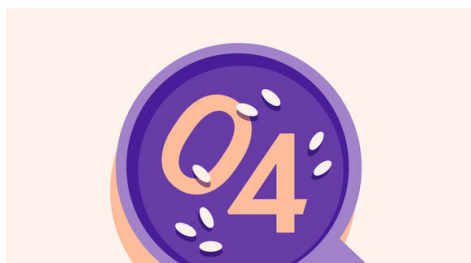
#### 2. Make chili

Meanwhile, in a small microwave-safe bowl, combine **¼ cup oil** and **half of the chopped garlic and ginger**. Microwave until fragrant, about 1 minute. Carefully stir in **gochugaru** and **¼ teaspoon each of salt and sugar**.



#### 3. SHRIMP VARIATION

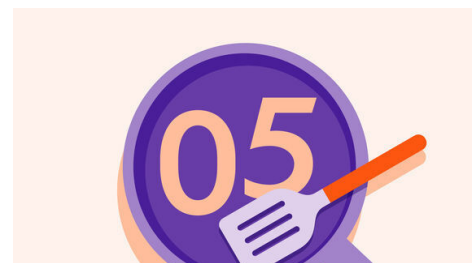
Rinse **shrimp** and pat very dry. Season with **salt** and **pepper**. Heat **2 teaspoons oil** in a medium pot over high. Add shrimp and cook until just curled and pink, 2–3 minutes. Transfer shrimp to a plate. Return pot to medium-high heat.



#### 4. Build soup

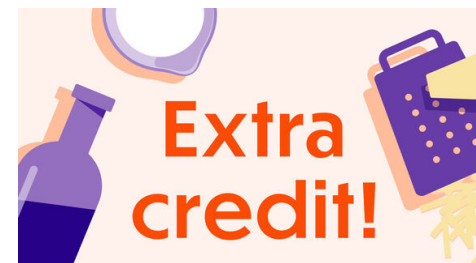
Add **remaining chopped garlic and ginger** to pot; cook until fragrant, about 30 seconds. Add **2½ cups water** and **ramen base**; bring to a simmer.

Add **tamari** and **¼ teaspoon each of sugar and vinegar**. Season to taste with **salt** and **pepper**. Add **spinach** and cook until wilted.



#### 5. Finish & serve

Serve **noodles** with **broth, shrimp**, and **spinach** spooned over top. Garnish with a **drizzle of chili oil**. Enjoy!



#### 6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!