



Spicy Shrimp Ramen

with Kimchi-Style Cabbage



20-30min



2 Servings

Kimchi is a traditional Korean side dish made from lacto-fermented cabbage. While our version doesn't sit long enough to ferment, it still has all the spicy and addictive flavors we so love in kimchi. We tossed it with tender ramen noodles, shrimp, and fresh scallion slivers for a bright finish. Cook, relax, and enjoy!

What we send

- garlic
- fresh ginger
- scallions
- cabbage

What you need

- coarse salt
- sugar
- white wine vinegar ¹⁷

Tools

- colander
- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

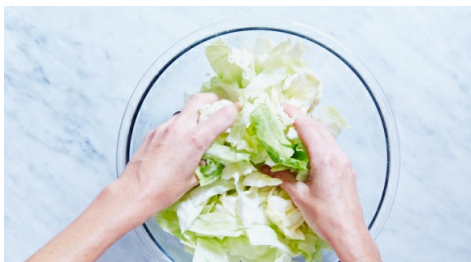
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 545kcal, Fat 12g, Carbs 66g, Proteins 35g



1. Massage cabbage

Quarter cabbage through the core. Cut out core and cut cabbage, crosswise, into 1-inch pieces. Place cabbage in a large bowl and sprinkle with 1 teaspoon salt. Using your hands, massage cabbage leaves together for a few minutes until they start to soften and wilt.

4. Cook shrimp

Trim roots and tips from scallions and thinly slice, separating whites and greens. Pat shrimp dry and season with salt. Heat 1 tablespoon oil in a large skillet over medium-high. Add shrimp and cook, turning once, until golden and just cooked through, about 1 minute per side. Transfer to a plate.



2. Make sauce

Peel and finely chop garlic and ginger and place in a medium bowl. Add gochujang (use less if desired, depending on your heat preference), rice vinegar, fish sauce, and 2 teaspoons sugar and stir to combine.

5. Cook cabbage

Add 1 tablespoon oil to skillet over medium-high heat. Add scallion whites and cook, stirring, until starting to soften, about 30 seconds. Add cabbage and any gochujang liquid from bowl and cook, tossing, until cabbage is tender, about 5 minutes.



3. Marinate cabbage




Pour off any water from cabbage. Add gochujang sauce to cabbage and toss until evenly coated. Bring a large pot of water to a boil (for noodles).



6. Boil noodles

Meanwhile, add ramen noodles to boiling water. Cook until tender, 1-3 minutes. Drain and add to skillet along with shrimp and toss to combine. Serve topped with reserved scallion greens. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**