



Vietnamese Shrimp Soup

with Noodles and 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-nemonal. In fact, we think this dish will be a pho-avorite! (Couldn't resist!) Cook, relax, ...

What we send

- lime
- fresh ginger
- scallions
- jalapeño
- snow peas
- stir-fry rice noodles

What you need

- coarse salt

Tools

- small 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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 503.0kcal, Fat 17.6g, Proteins 25.5g, Carbs 62.8g



1. Prep ingredients

Peel and thinly slice **ginger**; stack slices and cut into very fine matchsticks. Trim ends from **scallions**, then thinly slice. Trim stem end from **jalapeño**, then very thinly slice (remove seeds for less heat). Juice **half the lime**; cut **remaining half** into wedges.



4. Prep snow peas and shrimp

Trim stem ends from **snow peas** and cut in half crosswise. Cut **shrimp** into bite size pieces.



2. Cook noodles

Bring **6 cups salted water** to a boil in a large saucepan. Add **1/3 of the rice noodles** (save rest for own use) and cook until tender, 2-6 minutes. Reserve **3 cups cooking liquid**, then drain noodles. Rinse under warm water to stop the cooking and remove excess starch.



5. Finish soup

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



3. Build soup

Heat **1 tablespoon oil** in the same large saucepan over medium-high. Add **half each ginger** and **scallions**, and **a few slices jalapeño** (or more or less depending on heat preference) and cook, stirring, until lightly browned, about 3 minutes. Stir in **reserved noodle cooking water**, **broth packet**, and **1/2 teaspoon salt**. Simmer over medium for 5 minutes.



6. Make spicy oil

In a small skillet, heat **1/4 cup oil** over high. Add **remaining scallion** and **ginger**, and **a few slices jalapeño** (or more or less) and cook, stirring, until sizzling and browned in spots, about 3 minutes. Remove from heat. Divide **noodles** between bowls and ladle **soup** over top. Drizzle with **spicy oil** and serve **lime wedges** on the side for squeezing over. Enjoy!