



## Vietnamese Shrimp Soup

with Noodles and Snow Peas



ca. 20min



4 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

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

## 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 411.0kcal, Fat 13.8g, Proteins 24.2g, Carbs 48.5g



### 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 **1 lime**; cut **remaining lime** into wedges.



### 2. Cook noodles

Bring **8 cups salted water** to a boil in a large saucepan. Add **½ the rice noodles** (save rest for own use) and cook until tender, 2-6 minutes. Reserve **5 cups cooking liquid**, then drain noodles. Rinse under warm water to stop the cooking and remove excess starch.



### 3. Build soup

Heat **1 tablespoon oil** in the same large saucepan over medium-high. Add **half each of 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 packets**, and **1 teaspoon salt**. Simmer over medium for about 5 minutes.



### 4. Prep snow peas and shrimp

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



### 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 **2 tablespoons lime juice**.



### 6. Make spicy oil

In a small skillet, heat **¼ 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!