

Shrimp & Veggie Peanut Noodle Bowl

By Alessandra Ciuffo

Ingredients:

- 1/2 lb shrimp, peeled and deveined
- 1/2 lb noodles, any work but I like to use fettuccine or spaghetti
- 1 cup snap peas, trimmed and cut into 1-inch pieces
- 1 carrot, peeled and cut into strips
- 1 bell pepper, cut into strips
- 1-2 cloves garlic, thinly sliced
- ginger, grated
- green onions, thinly sliced for garnish
- Cooking oil
- salt and pepper

Sauce Ingredients:

- 1/2 cup peanut butter, team chunky but smooth works (can also use cashew, almond or any other nut butter)
- 1/2 tbsp soy sauce
- 1 tsp rice vinegar
- 1-2 tsp chili oil or sriracha
- 1/2 inch piece of ginger, grated
- 1 tsp honey
- 1/4 cup neutral oil, such as vegetable or avocado
- 1 shallot, thinly sliced
- 1 clove garlic, thinly sliced

Steps:

Prep

1. Bring a large pot of water to the stove and begin bringing to a boil. Lay out the shrimp on a paper towel to ensure it is nice and dry.
2. Chop up all of your vegetables, and use a mandoline to slice the shallot and garlic.

Make the Sauce

1. In a heat-safe medium bowl combine the peanut butter, soy sauce, rice vinegar, chili oil, grated ginger, and honey. Stir well until well incorporated.

2. In a small pot, begin heating the neutral oil. Once hot, add the thinly sliced garlic and shallot and cook until lightly golden brown. Remove with a slotted spoon onto a paper towel-lined plate. Pour the hot oil into the peanut butter mixture and stir until well combined. Taste and adjust seasonings to your preference!

Begin cooking the Noodles and Stir Frying

1. Add the noodles to the pot to begin cooking according to package directions.
2. In a saute pan over medium heat, add a touch of oil. Add in the veggies, and begin tossing to coat in oil. Add in the sliced garlic, a splash of soy sauce, and some grated ginger. Saute until the veggies are heated through and have just begun to slightly soften. Remove the veggies onto a plate.
3. In the same pan, add a touch more oil and then begin searing the shrimp. Cook for 1-3 minutes per side, flip, add some soy sauce, toss, and remove from the heat once opaque.

Toss and Assemble

1. Reserve the cooking water, strain the noodles, and then toss with the peanut sauce. Add in a splash of the cooking water as necessary to well coat the noodles.
2. Assemble your plate by placing down the noodles and then topping with the stir-fried veggies, and shrimp, garnish with the fried garlic & shallot, and green onions.

DIG IN AND ENJOY!!

Here is a PDF printout version for you:

As always, if you have any questions feel free to ask away! And if you recreate this beauty please take pictures and share them with me!!! I LOVE to see your recreations.