Spicy Shrimp Noodle Bowl

Description

Easy to make, spicy and comforting. Dad said it was really spicy after his first spoonful. Then he finished his bowl and got a little more.

Ingredients

- 1 lb tail-on peeled and deveined medium shrimp
- 1 1/2 cup cold water
- 1 cup lower-sodium chicken broth
- 8 oz bottle of clam juice
- 2 slices 1/4 inch coins fresh ginger
- 1 tsp olive oil
- 3/4 cup thinly sliced red bell pepper
- 1 cup thinly sliced yellow onion
- 1 clove minced garlic
- 1 cup sugar snap peas

Instructions

Remove shrimp tails; set shrimp aside. Combine shrimp tails, water, broth, clam juice and ginger in a saucepan; bring to a boil. Reduce heat and simmer uncovered for 10 minutes. Strain broth mixture through a sieve into a bowl; discard solids.Heat olive oil in a medium saucepan over medium-high heat. Add bell pepper, onion and garlic; saute 2 minutes. Add reserved broth; bring to a simmer. Add shrimp, peas, chili galic sauce, salt and noodles; cook 5 minutes or until

Summary

Yield: 4
Source: Magazine
Prep Time: 20 minutes
Category: Soups
Cuisine: Asian
Tags: Shrimp, Rice Noodles, Fresh Ginger, Clam Juice

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noodles are done. Ladle 1 1/4 cup into 4 bowls.

Notes

Shredded carrots and sliced green onions would be a nice addition.Calories 236Fat 3.6gProtein 26.5gCarbs 25.4gFiber 19gWW 4 points