Shrimp Noodle Soup

12oz salad size cooked frozen shrimp

7oz spinach leaves

1lb Shanghai noodles (or Spaetzle, Udon or Ramen noodles)

1T oil

1 large brown onion, finely chopped

2 inch piece of fresh ginger or 1-1/2T minced jarred ginger

2 jalapeno peppers, finely chopped

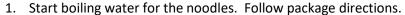
6 cups chicken stock

2T soy sauce

2 tsp brown sugar

6 green onions, green parts only, chopped

Topping: sautéed garlic and onions, bean sprouts, salt, and pepper



- 2. Wash and drain spinach, set aside.
- 3. Heat oil in a large pan, add onion and ginger. Cook for 8 mines over medium heat, stirring constantly.
- 4. While onion and ginger are cooking. Heat shrimp in a skillet to remove excess water.
- 5. Add jalapeno peppers, stock, soy sauce, and sugar. Bring to a boil. Reduce heat and simmer for 10 minutes. Add green onions.
- 6. Divide the noodles among large soup bowls, top with shrimp and spinach leaves. Pour boiling broth over the noodles, shrimp, and spinach. Top with garnishes according to taste. Serve immediately.

