

## 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



1. Start boiling water for the noodles. Follow package directions.
2. Wash and drain spinach, set aside.
3. Heat oil in a large pan, add onion and ginger. Cook for 8 minutes 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.