



## Spicy Shrimp and Bok Choy Noodle Bowl

Serving Size: 4

### Ingredients

- 3 tablespoons Vegetable Oil
- 2 teaspoons Crushed Red Pepper Flakes
- 4 cloves Garlic *chopped*
- 2 tablespoons Ginger Root *about 2 inches, peeled and grated*
- 1/2 pound Brown Mushrooms *sliced*
- 1 Bok Choy *trimmed and cut into 3 inch pieces*
- 1 quart Chicken Broth *low-sodium*
- 1 cup Clam Juice
- 1 pound Shrimp *medium, peeled and deveined*
- 8 ounces Vermicelli (thin Spaghetti)
- 4 Green Onions *cut into 3 inch pieces and shredded lengthwise into thin strips*



### Directions

1. In stockpot, heat oil, crushed red pepper, garlic, ginger, mushrooms, and bok choy.
2. Add chicken broth and clam juice. Cover and bring soup to a boil.
3. Add shrimp and vermicelli: cook 3 minutes.
4. Serve sprinkled with green onions.

Recipe from: <https://eatfresh.org/recipe/main-dish-soups/spicy-shrimp-and-bok-choy-noodle-bowl>



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