

Shrimp Noodle Soup

Courtesy of Carole's Creations

Prep Time: 10 minutes

Cooking Time: 5 minutes

Serves: 2

CChints: Double this recipe to serve 4.

This is a soup for shrimp lovers and it comes together quickly. Ginger paste can be found in small jars in most markets. It is freshly grated ginger that has been made into a paste. Once the jar is open you will want to store it in the refrigerator and use again when you need ginger for a recipe.

1/2 pound shrimp, cleaned and deveined

2-1/4 cups water

3 ounce package Ramen Noodle Soup, Shrimp flavor

1 cup frozen peas

1/2 teaspoon ginger paste or freshly grated ginger

1/2 cup shredded zucchini

Clean and devein the shrimp. Depending on the size of your shrimp, you may want to cut them into bite size pieces and set them aside.

In a medium size sauce pan, add the water and frozen peas. Bring it to a boil and break up the noodles a little bit as you add them to the boiling water. Let boil for 2 minutes and add the ginger, zucchini and the shrimp for 2 more minutes until the shrimp is done. They will turn pink when done but be careful to not overcook or they will be rubbery. Turn off the heat or remove the pan from the heat. Stir in the shrimp seasoning package and wait 1 minute before dividing the soup into 2 serving bowls.

