



WINERY · RANCH · FARMSTEAD

Jenna's Favorite Glass Noodle Shrimp Salad

SERVINGS: 4

2.23/AN

INGREDIENTS

⅓ cup fresh lime juice

2 tsp. honey

- 1 serrano chile, very thinly sliced
- 1 1" piece ginger, peeled, finely grated
- 1 garlic clove, finely grated
- 1 Tbsp. plus 1½ tsp. fish sauce (use

slightly less when pairing with wine) 4 Tbsp. extra-virgin olive oil, divided Kosher salt

1 lb. large shrimp (preferably wild), peeled. deveined

6 oz. bean thread (cellophane or glass) noodles

1 English hothouse cucumber, halved lengthwise, thinly sliced crosswise ½ cup salted, roasted peanuts, crushed, divided

1 cup basil leaves

DIRECTIONS

- Stir lime juice and honey in a small bowl until honey dissolves. Mix in chile, ginger, garlic, fish sauce, and 3 Tbsp. oil; season dressing with salt.
- 2. Toss shrimp and 2 Tbsp. dressing in a medium bowl to coat; let sit for 10 minutes.
- 3. Meanwhile, cook noodles according to the package directions. Drain and add to bowl with remaining dressing along with cucumber and ¼ cup peanuts; toss well.
- 4. Heat remaining 1 Tbsp. oil in a large nonstick skillet over mediumhigh. Pour off any liquid from the shrimp and pat dry; season all over with salt. Cook shrimp, tossing occasionally, until browned and bright pink, about 5 minutes. Transfer to bowl with noodles, add basil and toss well to combine.
- 5. Divide noodle salad among bowls and top with remaining peanuts.



PAIR WITH:

Folded Hills 2021 Clairette Blanche...a refreshing white wine with a citrusy flavor complimented by fresh white peach and beeswax notes.