

Pan-Seared Sichuan Shrimp with Glass Noodles

<http://userealbutter.com/2014/06/15/sichuan-shrimp-glass-noodles-recipe/>
slightly modified from [Food and Wine](#)

6 oz. dried glass noodles (aka bean thread noodles, mung bean noodles, cellophane noodles)
1 lb. shrimp, shelled and de-veined
1/2 tsp salt
1/2 tsp white pepper
1 tsp ground Sichuan peppercorns
3 tbsps vegetable oil
4 green onions, sliced thin
2 tbsps fresh ginger, grated
1 1/2 cups snow peas, cut in half
1/3 cup soy sauce
3 tbsps Chinese black vinegar
1 1/2 tsp chili oil

Place the dried glass noodles in a large bowl and cover with boiling water. Let stand for 5 minutes. Drain the noodles. Bring a quart of water to a boil in a saucepan. Add the noodles and broil for 25 seconds. Drain the noodles and rinse in cold water. Set aside. Place the shrimp in a medium bowl and season with salt, white pepper, and 1/2 teaspoon ground Sichuan peppercorns. Mix to coat the shrimp. Heat 1 tablespoon of vegetable oil in a sauté pan and sauté the shrimp for about 2 minutes until cooked. Remove the shrimp to it's bowl. Heat the last 2 tablespoons of vegetable oil in the sauté pan over high heat. When the oil is hot, stir-fry the green onions and ginger until fragrant (about a minute). Add the snow peas and sauté until they turn a deep green color (3-5 minutes). Stir in the noodles, soy sauce, black vinegar, and chili oil. Add the last 1/2 teaspoon of ground Sichuan peppercorns and stir-fry for a minute. Add the shrimp and season with more salt and white pepper to taste. Serves 4.