



Ingredients

11/8 Pounds Shrimp

34 Pound Squid Ink Pasta

4 Cloves Garlic

2 Scallions

1/2 Pound Green Cabbage

Knick Knacks

2 Tablespoons Rice Vinegar

2 Tablespoons Sesame Oil

1 Tablespoon Sambal Oelek

1 Teaspoon Furikake

1/4 Cup Soy Glaze

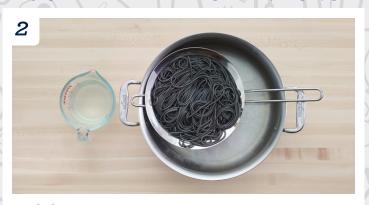
Makes: 4 servings

Prep Time: 10 minutes | Cook Time: 25-35 minutes



Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Peel and finely chop the garlic. Cut off and discard the root ends of the scallions; thinly slice on an angle, separating the white bottoms and green tops. Cut out and discard the cabbage core; roughly chop the leaves.



Cook the pasta:

Add the **pasta** to the pot of boiling water. Cook 8 to 10 minutes, or until al dente (still slightly firm to the bite). Reserving ½ **cup of the pasta cooking water**, drain thoroughly.



Make the sauce:

While the pasta cooks, in a medium bowl, combine the **soy glaze**, **vinegar**, **sesame oil** and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper to taste.



Cook the cabbage:

While the pasta continues to cook, in a large, high-sided pan (or pot), heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic** and **white bottoms of the scallions**. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add the **cabbage** and season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until slightly softened. Add ¾ **cup of water** and cook, stirring occasionally, 10 to 12 minutes, or until the cabbage has softened and the water has cooked off.



Add the shrimp:

Pat the **shrimp** dry with paper towels and place in a bowl. Season with salt and pepper; toss to coat. Add the seasoned shrimp to the pan and cook, stirring occasionally, 3 to 5 minutes, or until the shrimp are opaque and cooked through.



Finish the pasta & plate your dish:

Rinse the **cooked pasta** under warm water to loosen. Add the pasta, **sauce** and **reserved pasta cooking water** to the pan. Cook, stirring vigorously, 3 to 5 minutes, or until coated. Season with salt and pepper to taste. Divide the finished pasta between 4 dishes. Garnish with the **furikake** and **green tops of the scallions**. Enjoy!