

# DINNERLY



## Thai Fried Noodles with Shrimp Gravy & Fresno Chile-Vinegar Sauce

 30-40min  2 Servings

We all know and love a good pad thai and pad see ew, but if you haven't introduced rad na into your life, now is the time. Quickly pan-fried rice noodles get topped with plump shrimp, tender kale, and a silky smooth gravy that might make you lick the plate clean. Give it a bright and spicy touch with a Fresno chile-vinegar sauce. We've got you covered!

## WHAT WE SEND

- 1 Fresno chile
- 10 oz pkg shrimp <sup>2</sup>
- 3 (¼ oz) cornstarch
- 3 oz stir-fry sauce <sup>1,6</sup>
- 5 oz pad Thai noodles
- 1 bunch curly kale
- 1 pkt vegetable broth concentrate

## WHAT YOU NEED

- distilled white vinegar (or white wine vinegar)
- 1 large egg <sup>3</sup>
- kosher salt & ground pepper
- garlic
- neutral oil

## TOOLS

- large saucepan
- medium nonstick skillet

## ALLERGENS

Wheat (1), Shellfish (2), Egg (3), Soy (6).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 620kcal, Fat 17g, Carbs 83g,  
Protein 33g



### 1. Prep ingredients

Bring a large saucepan of **water** to a boil.

Finely chop **chile** (remove seeds if desired). Add to a small bowl with **2 tablespoons vinegar**. Set aside until ready to serve.

Rinse **shrimp** and pat very dry. Toss in a medium bowl with **1 packet cornstarch, 2 teaspoons stir-fry sauce, 1 large egg white**, and **½ teaspoon salt**. Set aside.



### 2. Boil noodles & prep kale

Add **noodles** to boiling **water** and cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Drain noodles, then rinse under cold water and toss with **1 teaspoon stir-fry sauce**.

Meanwhile, strip **half of the kale leaves** from tough stems (save rest for own use); discard stems. Tear or chop leaves into bite-sized pieces. Finely chop **2 teaspoons garlic**.



### 3. Cook noodles

In a medium nonstick skillet, heat **1 tablespoon oil** over high. Add **noodles**; spread into a single layer. Cook, without stirring, until noodles are charred in spots, 2–3 minutes. Toss noodles, spread into a single layer, and repeat process once more. Divide noodles between serving plates.



### 4. SHRIMP VARIATION

Add **garlic** and **1 tablespoon oil** to same skillet. Cook over medium-high heat until garlic just starts to brown, 30–60 seconds. Add **kale**; cook, stirring frequently, until wilted, 2–3 minutes. Add **1¼ cups water, broth concentrate**, and **remaining stir-fry sauce**; bring to a boil.

Stir in **shrimp**; cook until nearly cooked through, 1–2 minutes.



### 5. Finish sauce & serve

In a small bowl, stir together **remaining cornstarch** and **2 tablespoons water**; drizzle into skillet with **shrimp**. Cook until **sauce** is bubbling, glossy, and thickened and shrimp is curled and just pink, about 1 minute. Off heat, season to taste with **salt** and **pepper**.

Spoon **gravy mixture** over **noodles**. Serve with **chili vinegar** alongside for drizzling. Mix well. Enjoy!



### 6. Rate your plate!

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