

DINNERLY



Shrimp Pad Thai with Carrots & Snow Peas



20-30min



2 Servings

Pad thai is a Dinnerly go-to when it comes to dishes we love to recreate. Want to please even the pickiest and hungriest of eaters? It works like a charm. This pad thai is loaded with sweet shrimp, protein-packed eggs, crunchy peanuts, and good-for-you carrots and snow peas. We've got you covered!

WHAT WE SEND

- 5 oz pad Thai noodles
- 10 oz pkg shrimp ²
- 1 small bag carrots
- 4 oz snow peas
- 2 (1 oz) salted peanuts ³
- 1 lime
- 2 oz teriyaki sauce ^{4,5}

WHAT YOU NEED

- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar)
- 2 large eggs ¹
- neutral oil
- garlic

TOOLS

- large pot
- box grater
- large nonstick skillet

ALLERGENS

Egg (1), Shellfish (2), Peanuts (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 790kcal, Fat 35g, Carbs 78g, Protein 46g



1. Boil noodles

Bring a large pot of **salted water** to a boil. Add **noodles** and cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Drain noodles, then rinse under cold water and toss with $\frac{1}{2}$ **teaspoon oil**.

Rinse **shrimp** and pat very dry. Season with **salt** and **pepper**.



2. Prep ingredients & sauce

Scrub **carrot**, then coarsely grate on the large holes of a box grater. Trim **snow peas**, then halve lengthwise. Finely chop **2 teaspoons garlic**. Coarsely chop **all of the peanuts**.

Into a small bowl, squeeze **1 tablespoon lime juice**. Whisk in **teriyaki** and $\frac{1}{2}$ **tablespoon vinegar** until combined; set aside. Cut any **remaining lime** into wedges for serving.



3. Cook eggs

In a separate small bowl, beat **2 large eggs** with a **pinch of salt**. Heat **2 teaspoons oil** in a large nonstick skillet over medium-high. Add eggs and cook, stirring gently, until scrambled, 1–2 minutes. Transfer to a cutting board; let cool slightly, then coarsely chop. Wipe out skillet.



4. SHRIMP VARIATION

Heat **2 tablespoons oil** in same skillet over medium-high. Add **snow peas**, **grated carrot**, **chopped garlic**, and a **pinch each of salt and pepper**. Cook, stirring constantly, until fragrant and crisp-tender, 1–2 minutes. Transfer to a plate.

Heat **2 teaspoons oil** in same skillet over high. Add **shrimp** and cook until just curled and pink, 2–3 minutes. Transfer to plate with veggies.



5. Finish & serve

To same skillet over high heat, add **noodles**, **teriyaki mixture**, and **1 cup water**; cook, tossing frequently, until liquid is nearly evaporated, 5–7 minutes. Add **eggs**, **veggies**, and **shrimp**; cook until warmed through, about 1 minute.

Serve **shrimp & veggie pad thai** with **chopped peanuts** sprinkled over top and any **lime wedges** alongside for squeezing. Enjoy!



6. Did you know?

Although reducing food waste is a top priority, sometimes in spite of best efforts, we end up with leftovers in our test kitchen and packing facilities. When that happens, we still make sure it doesn't go to waste. One way of ensuring all of our nutritious food ends up on a table is by donating to local charities like Table to Table and Grace Place.