



## Thai Veggie & Cashew Stir-fry

with Rice Vermicelli and Basil

| TK



20-30min



2 Servings



## What we send

- shallot
- broccolini (1 bunch)
- lime
- vermicelli noodles
- roasted cashews <sup>15</sup>
- fresh red Fresno chili
- tamari <sup>6</sup>
- asparagus
- fresh basil

## What you need

- coarse kosher salt
- freshly ground pepper
- sugar

## Tools

- colander
- pot
- skillet

## Allergens

Soy (6), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 931kcal, Fat 50g, Carbs 111g, Proteins 17g



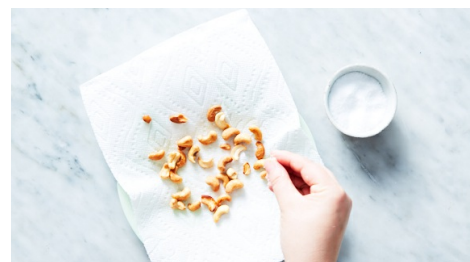
### 1. Cook noodles

Bring a large pot of **salted water** to a boil. Add **vermicelli**. Cook, uncovered, until al dente, stirring occasionally, 16-18 minutes. Reserve **1/3 cup pasta water**, then drain noodles. Rinse with lukewarm water, then drain again, shaking out excess water.



### 4. Make tamari-lime sauce

In a medium bowl, whisk **finely chopped shallots, tamari, lime juice**, and **1 tablespoon each water and sugar** until sugar dissolves. Stir in **3 tablespoons oil** and **half to all of the sliced chile**, depending on your heat preference. Season to taste with **salt and pepper**.



### 2. Fry cashews

Meanwhile, in a large skillet, heat **3 tablespoons oil** over medium-high. Add **cashews**. Cook, stirring constantly, until browned in spots, 1-2 minutes. Remove skillet from heat. Using a slotted spoon, transfer cashews to a paper towel-lined plate. Season with **a pinch of salt**. Reserve skillet and oil for Step 5. Coarsely chop cashews.



### 5. Stir-fry veggies

Trim bottom 2-inches from **asparagus**. Cut asparagus and **broccolini** into 1-inch pieces. Thinly slice **basil leaves**, discard stems. Heat **reserved oil** in same skillet over medium-high. Add **sliced shallots**; cook until beginning to brown, 2 minutes. Add **broccolini, asparagus, 2 tablespoons water, a pinch each salt and pepper**; cook until crisp-tender, 2-3 minutes.



### 3. Prep ingredients

Trim ends from **shallot**, then halve and peel; finely chop **2 tablespoons**, then thinly slice **remaining shallot**. Squeeze **2 tablespoons lime juice**. Remove stem and seeds from **Fresno chile**, then thinly slice into rings.



### 6. Finish & serve

Add **vermicelli, tamari-lime sauce**, and **reserved pasta water** to skillet. Cook over medium-high, stirring frequently, until the liquid has reduced by **2/3**, 2-3 minutes. Remove skillet from heat; add half each of the **basil** and **cashews**, and season to taste with **salt and pepper**. Transfer to a platter or shallow bowls and top with **remaining cashews** and **basil**. Enjoy!