

DINNERLY



Stir-Fried Curry Rice Noodles with Snow Peas

 20-30min  2 Servings

Life is hard! This dinner is not! We invite you to tuck into a pretty satisfying plate of noodles, stir-fried with snow peas, tamari, and curry powder, which is basically like throwing a flavor grenade into the skillet. A quick scallion omelet is chopped up for a protein-hit with each bite. Squeeze some fresh lime juice over top and Dinnerly is served. We've got you covered!

WHAT WE SEND

- 2 scallions
- 2 oz tamari soy sauce ⁶
- 1 lime
- 5 oz pad Thai noodles
- 4 oz snow peas
- ¼ oz curry powder

WHAT YOU NEED

- kosher salt & ground pepper
- 2 large eggs ³
- sugar
- neutral oil

TOOLS

- large pot
- large nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 710kcal, Fat 30g, Carbs 98g, Protein 15g



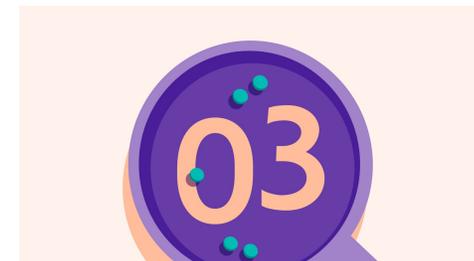
1. Prep ingredients

Bring a large pot of **salted water** to a boil. Trim **scallions**, then thinly slice, keeping dark green slices separate. Whisk **2 large eggs** in a small bowl; season with **salt** and **pepper**. In a separate small bowl, whisk to combine **tamari** and **1½ tablespoons sugar**. Cut **lime** into wedges.



2. Cook noodles

Add **noodles** to boiling water, cook, stirring occasionally to prevent sticking, until just tender, 6-8 minutes. Drain noodles, then rinse under warm water.



3. Cook scallion omelet

Meanwhile, heat **2 teaspoons oil** in a large nonstick skillet over medium-high. Add **scallion whites and light greens** and cook, stirring, until browned in spots, about 1 minute. Add **beaten eggs** and swirl to spread egg to the edges of the skillet. Cover and cook until eggs are set, about 1 minute. Use a spatula to slide out onto a cutting board.



4. Stir-fry snow peas

When **omelet** is cool enough to handle, roll up into a cylinder and cut crosswise into ½-inch wide ribbons. Heat **2 teaspoons oil** in same skillet over high until shimmering. Add **snow peas, half of the scallion dark greens, and a pinch of salt**; stir-fry until lightly browned in spots, 1-2 minutes. Transfer to a plate.



5. Finish & serve

Heat **2 tablespoons oil** in same skillet over high until shimmering. Add **2 teaspoons curry powder**; cook, stirring, about 30 seconds. Add **noodles and sauce**; cook, tossing, until sauce is absorbed, about 3 minutes. Remove from heat, toss in **egg** and **snow peas**, and season with **salt**. Top **noodles** with **remaining scallion dark greens**. Serve with **lime wedges**. Enjoy!



6. Spice it up!

If you like a little heat, you can chop up a fresh chili pepper and stir fry it with the snow peas in step 4. Alternatively, you can top the final dish with a few dashes of your favorite hot sauce.