



Stir-Fried Curry Rice Noodles

with Chinese Broccoli & Peanuts



20-30min



2 Servings

We invite you to tuck into a pretty satisfying plate of noodles, stir-fried with Chinese broccoli, snow peas, tamari, and an Indian curry powder, which is full of complex flavor. A quick scallion omelette is chopped up for a protein-hit with each bite. Squeeze some fresh lime juice over the top with a sprinkle of chopped peanuts and dinner is served. Cook, relax, and enjoy!

What we send

- Sriracha
- scallions
- snow peas
- lime
- stir-fry rice noodles
- Chinese broccoli

What you need

- 2 large eggs³
- kosher salt & ground pepper
- sugar

Tools

- large nonstick skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

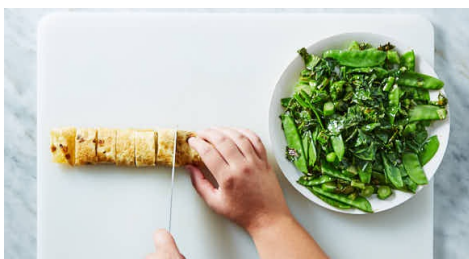
Nutrition per serving

Calories 850kcal, Fat 38g, Carbs 112g, Proteins 21g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Trim ends from **scallions**, then thinly slice, keeping dark greens separate. Whisk **2 large eggs** in a small bowl, and season with **salt** and **pepper**. Trim ends from **snow peas**. Cut **Chinese broccoli** crosswise into ½-inch pieces. Roughly chop **peanuts**. Cut **lime** into wedges.



4. Stir-fry vegetables

Roll **omelette** like a jelly roll, then cut crosswise into ½-inch-wide ribbons. Heat **2 teaspoons oil** in same skillet over high until shimmering. Add **Chinese broccoli** and cook, stirring, about 1 minute. Add **snow peas**, **half of the scallion greens**, and a **pinch of salt**, and stir-fry until lightly browned in spots, about 2 minutes more. Transfer to a plate.



2. Make sauce & cook noodles

In a small bowl, combine **all of the tamari** and **2 tablespoons sugar**; whisk to combine. Add **noodles** to boiling water and cook, stirring frequently, until tender but not mushy, 5-7 minutes. Drain and rinse under cold water. Reserve pot.



5. Stir-fry noodles

Return skillet to high and heat **2 tablespoons oil** until shimmering. Add **2 teaspoons of the curry powder** (save rest for own use) and cook, stirring, about 30 seconds. Add **noodles** and **sauce**; cook, tossing frequently, until sauce is absorbed, about 3 minutes. Remove from heat and toss in **sliced egg** and **vegetables**; season to taste with **salt**.



3. Cook scallion omelette

Meanwhile, heat **2 teaspoons oil** in a large nonstick skillet over medium-high. Add **scallion whites** and cook until browned in spots, about 1 minute. Add **eggs** to skillet and swirl pan to spread to the edges. Cover, and cook until omelette is set, about 1 minute. Loosen edges with a spatula, then slide out onto a cutting board and let cool slightly.



6. Finish & serve

Serve **noodles** topped with remaining **scallion greens**, **chopped peanuts**, and **half of the Sriracha** (or more depending on heat preference). Serve with **lime wedges** for squeezing over. Enjoy!