

# DINNERLY



## Take-Out Asian Noodle Stir-Fry with Bell Peppers & Snow Peas



20-30min



2 Servings

There's a lot of Asian noodle content out there. But we want to make your weeknight dinner plans easy peasy—much like these quick-cooking pad thai rice noodles. They're delightfully chewy, making the perfect addition to our sweet and savory teriyaki stir-fry. We've got you covered!

### WHAT WE SEND

- 5 oz pad Thai noodles
- 1 bell pepper
- 4 oz snow peas
- 1 oz fresh ginger
- 2 oz teriyaki sauce <sup>1,6</sup>
- ½ oz toasted sesame oil <sup>11</sup>

### WHAT YOU NEED

- garlic
- 2 large eggs <sup>3</sup>
- kosher salt & ground pepper
- neutral oil, such as vegetable

### TOOLS

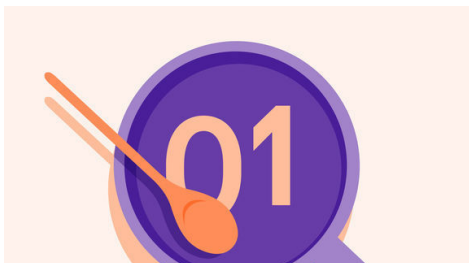
- large saucepan
- fine-mesh sieve
- medium nonstick skillet

### ALLERGENS

Wheat (1), Egg (3), Soy (6), Sesame (11).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 530kcal, Fat 21g, Carbs 70g,  
Protein 18g



#### 1. Cook noodles

Bring a large saucepan of water to a boil. Add **noodles** to **boiling water** and cook until al dente, about 7 minutes. Rinse under cold water and drain well.



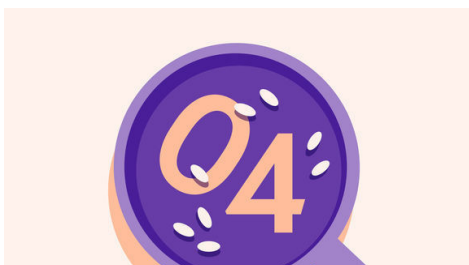
#### 2. Cut veggies & aromatics

Meanwhile, halve **pepper**, discard stem and seeds, then cut crosswise into thin strips. Trim ends from **snow peas**, then halve crosswise on an angle. Peel and finely chop **1 teaspoon each of garlic and ginger**.



#### 3. Scramble eggs

In a small bowl, whisk **2 large eggs**, then season with **a pinch each of salt and pepper**. Heat **2 teaspoons neutral oil** in a large nonstick skillet over medium-high. Add eggs and cook, stirring gently, until soft curds form, about 1 minute. Transfer to a plate and use a fork to cut eggs into large pieces. Wipe skillet clean, if necessary.



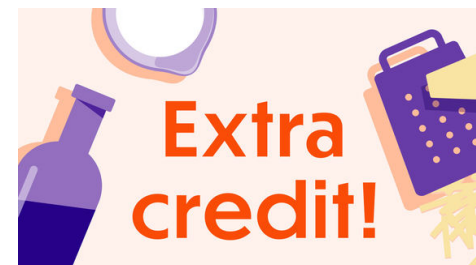
#### 4. Stir-fry veggies

Heat **1 tablespoon neutral oil** in same skillet over high until shimmering. Add **peppers** and cook, stirring occasionally, until peppers are softened and browned in spots, about 5 minutes. Add **garlic, ginger, and snow peas** to skillet. Cook, stirring, until snow peas are barely tender and bright green, 1–2 minutes. Season to taste with **salt and pepper**.



#### 5. Finish stir-fry & serve

Add **teriyaki sauce, 3 tablespoons water, and 1½ teaspoons of the sesame oil** to skillet with **veggies**, then bring to a simmer. Remove skillet from heat, add **noodles and scrambled eggs**, and toss to coat noodles in sauce. Season to taste with **salt and pepper**. Enjoy!



#### 6. Make it meaty!

This bowl of noodles may be veggie-forward, but we understand you may have some carnivores at the table, so feel free to top it off with pan-seared shrimp or chicken.