



Red Curry Plant Chicken & Rice Noodles

with Snow Peas, Carrots & Cilantro



30-40min



2 Servings

Red curry paste, a staple ingredient in Thai cooking, is a vibrant blend of finely ground red chiles, lemongrass, garlic, shallots, coriander, and other spices. Unlike dried curry powder, curry paste utilizes fresh ingredients, and adds a brightness to curries, like this sauce for vegetarian noodles studded with plant chicken, carrots, and crisp snow peas.

What we send

- ¾ oz coconut milk powder 7,15
- garlic
- 1 oz fresh ginger
- ½ lb plant-based chicken 6
- 1 carrot
- 4 oz snow peas
- 5 oz pad Thai noodles
- ¼ oz fresh cilantro
- 1 oz Thai red curry paste 6

What you need

- kosher salt & pepper
- neutral oil
- sugar
- apple cider vinegar (or white wine vinegar)

Tools

- rimmed baking sheet
- medium pot
- colander
- large skillet

Cooking tip

Preheating the baking sheet helps evaporate liquid for better browning and caramelization. This is especially great for plant-based proteins, so the bottoms brown and crisp instead of steaming.

Allergens

Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 600kcal, Fat 16g, Carbs 85g, Protein 32g



1. Prep curry sauce

Preheat broiler with a rack in the top position. Place a rimmed baking sheet on the top rack to preheat. Bring a medium pot of **salted water** to a boil. In a medium bowl, whisk **coconut milk powder** into **1¼ cups very hot tap water** until powder dissolves. Finely chop **1 teaspoon garlic**. Peel and finely chop **half of the ginger**.



4. Cook rice noodles

While **tofu** broils, 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 **1 teaspoon oil**.



2. PLANT CHICKEN VARIATION

Pat **plant-based chicken** dry. Drain on a paper towel-lined plate. Scrub **carrot** and thinly slice on an angle. Trim **snow peas**.



5. Make curry

Chop **cilantro leaves and stems**. Heat **1 tablespoon oil** in a large skillet over medium-high. Add **carrots** and cook, stirring, until barely tender and browned in spots, 2–3 minutes. Add **garlic, ginger, 1 tablespoon curry paste, half of the cilantro, and 1 tablespoon sugar**; cook, stirring, until fragrant, about 1 minute. Add **coconut milk** and bring to a boil.



3. Brown plant chicken

Drizzle preheated baking sheet generously with **oil**; carefully transfer **plant-based chicken** to baking sheet. Season with **salt** and **pepper**, then drizzle with more **oil**. Broil on top oven rack until browned on both sides, flipping once halfway, about 10 minutes. Season generously with **salt** and **pepper**. Drain on a paper towel-lined plate.



6. Finish & serve

Add **noodles** and **snow peas** to skillet and cook, stirring, until snow peas are tender and noodles are coated in **sauce**, 1–2 minutes. Fold in **plant-based chicken** and **1 tablespoon vinegar**, then remove skillet from the heat. Season to taste with **salt** and **pepper** and garnish with **remaining cilantro**. Enjoy!