

DINNERLY



Impossible Rice Noodle Stir-Fry with Snow Peas & Peppers



20-30min



2 Servings

A quick stir-fry is a sure-fire way to put smiles on faces and food in bellies all around the table. The cook is happy because everyone's eating, the eaters are happy because dinner is yum. We've got you covered!

WHAT WE SEND

- 5 oz pad Thai noodles
- 4 oz snow peas
- ½ lb pkg Impossible patties¹
- 2 oz teriyaki sauce^{1,2}
- ½ oz toasted sesame oil³
- 2 oz roasted red peppers

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- garlic
- white wine vinegar (or vinegar of choice)

TOOLS

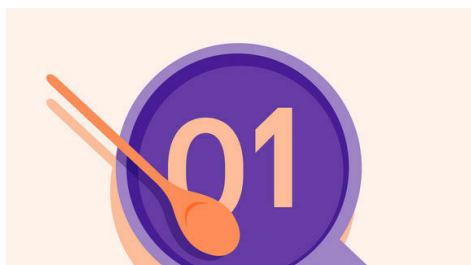
- medium pot
- medium nonstick skillet

ALLERGENS

Soy (1), Wheat (2), Sesame (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

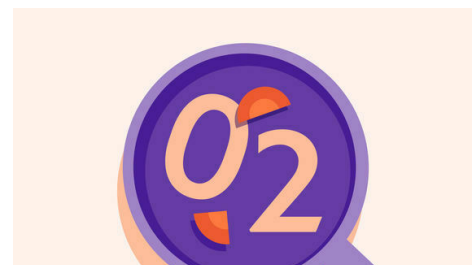
NUTRITION PER SERVING

Calories 630kcal, Fat 23g, Carbs 77g, Protein 29g



1. Cook noodles

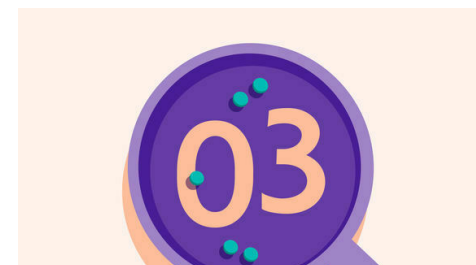
Bring a medium pot of **salted water** to a boil. Add **noodles** and cook, stirring occasionally, until al dente, about 6–8 minutes. Drain noodles, then rinse under cold water and toss with **1 teaspoon oil**; set aside until step 5.



2. Prep veggies

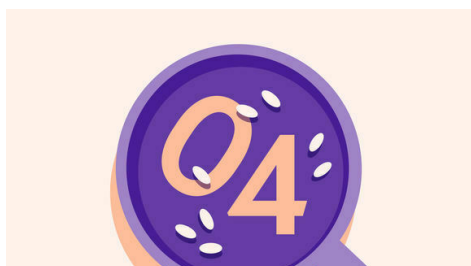
While **noodles** cook, finely chop **1 teaspoon garlic**.

Trim ends from **snow peas**, then slice on an angle into ½-inch thick pieces.



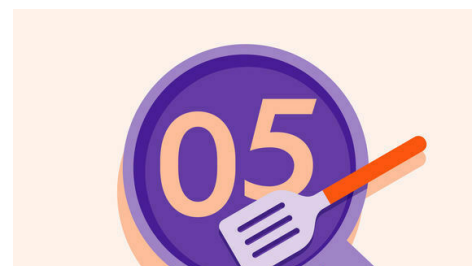
3. Brown Impossible patties

Heat **1 teaspoon neutral oil** in a medium nonstick skillet over medium-high. Add **Impossible patties**; cook, breaking up into large 2-inch pieces, until browned in spots and cooked through, about 5 minutes. Stir in **chopped garlic** and cook until fragrant, about 1 minute.



4. Make sauce

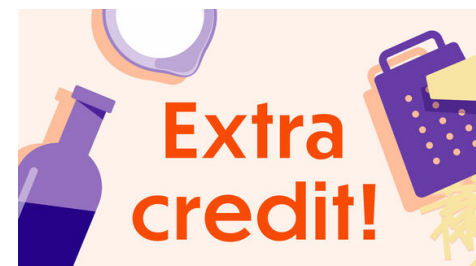
In a small bowl, combine **teriyaki**, **1 tablespoon sesame oil**, **2 tablespoons water**, **1 teaspoon vinegar**, **a pinch of salt**, and **a few grinds of pepper**.



5. Finish & serve

Add **snow peas**, **roasted red peppers**, **noodles**, and **sauce** to skillet, stirring to coat well. Cook until sauce is thickened and noodles are warmed through, about 1 minute. Season to taste with **salt**.

Serve **plant-based ground and rice noodle stir-fry** spooned into bowls with **remaining sesame oil** drizzled over top. Enjoy!



6. Did you know?

In 2020, as a part of our carbon offsetting efforts, we completed an afforestation project in Uruguay, which planted 44,000 new trees to help fight climate change.