



Vegetarian Pad See Ew

with Broccoli & Cashews



20-30min



2 Servings

Pad See Ew is a popular street food dish in Thailand. Noodles are stir-fried with a sweet and savory sauce along with meat and veggies. Our vegetarian version is packed with broccoli, bell peppers, scallions, and scrambled eggs! The sauce is a mix of tamari and sugar, which adds an incredible depth of flavor to the stir-fried noodles. This plate is a winner for meat and veggie lovers alike.

What we send

- 5 oz pad Thai noodles
- ½ lb broccoli
- 1 bell pepper
- 2 scallions
- 2 (1 oz) salted cashews ³
- 2 oz tamari soy sauce ²
- garlic

What you need

- kosher salt & ground pepper
- neutral oil
- 1 large egg ¹
- sugar

Tools

- large pot
- colander
- large nonstick skillet

Allergens

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

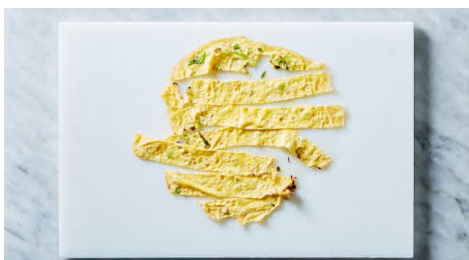
Nutrition per serving

Calories 720kcal, Fat 36g, Carbs 85g, Protein 21g



1. Boil noodles

Bring a large pot of **salted water** to a boil. 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 a **drizzle of oil** to prevent sticking. Set aside until step 5.



4. Cook egg

In a small bowl, beat **1 large egg**. Heat **1 teaspoon oil** in same skillet over medium-high. Add **1 tablespoon sliced scallion whites and light greens**; cook until fragrant, about 30 seconds. Add egg and swirl skillet to spread to edges. Cover and cook, undisturbed, until egg is set, 15-30 seconds. Use a spatula to slide egg out onto a cutting board. Slice into 1-inch strips.



2. Prep ingredients

Meanwhile, finely chop **1 teaspoon garlic**. Cut **broccoli** into florets, if necessary. Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces. Trim **scallions**, then thinly slice on an angle, keeping dark greens separate.



5. Stir-fry ingredients

Heat **1 tablespoon oil** in same skillet over high. Add **peppers** and **broccoli**. Cook until veggies are crisp-tender, about 4 minutes. Stir in **chopped garlic, remaining sliced scallion whites and light greens**, and **1 tablespoon sugar**; cook until fragrant, about 30 seconds. Add **tamari, noodles, sliced egg**, and **2 teaspoons oil**. Cook, stirring, until combined.



3. Toast cashews

Heat **2 teaspoons oil** in a large nonstick skillet over medium-high. Add **all of the cashews** and cook, stirring, until browned in spots, about 2 minutes. Transfer to a paper towel-lined plate and season with **salt**, if desired.



6. Finish & serve

Coarsely chop **cashews**. Add **half each of the chopped cashews and sliced scallion dark greens** to skillet, stirring to combine. Season to taste with **salt** and **pepper**. Serve **Pad See Ew** topped with **remaining cashews and scallion dark greens**. Enjoy!