



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 that's chock full of crisp vegetables: Chinese broccoli and snow peas. They're stir-fried with tamari and curry powder, infusing the dish with tons of complex flavor. Ribbons of scallion omelet deliver a hit of protein in each bite. Chopped peanuts are there, too, for texture, while a squirt of lime and Sriracha add brightness and a kick of heat.

What we send

- 1 oz scallions
- 4 oz snow peas
- ½ lb Chinese broccoli
- 1 oz salted peanuts ⁵
- 1 lime
- 3 (½ oz) tamari in fish-shaped pods ⁶
- 7 oz pkg stir-fry noodles
- curry powder (use 2 tsp)
- 2 pkts Sriracha

What you need

- kosher salt & ground pepper
- 2 large eggs ³
- sugar
- neutral oil

Tools

- large pot
- 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), Peanuts (5), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 900kcal, Fat 37g, Carbs 109g, Proteins 24g



1. Prep ingredients

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



4. Stir-fry vegetables

Roll **omelet**, 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 dark greens, and a pinch of salt**; stir-fry until vegetables are lightly browned in spots, about 2 minutes. Transfer to a plate.



2. Make sauce & cook noodles

In a small bowl, whisk to combine **all of the tamari** and **2 tablespoons sugar**. Add **noodles** to boiling water and cook, stirring frequently to prevent sticking, until tender but not mushy, 4-6 minutes (they will continue to cook in stir-fry in step 5). Drain noodles and rinse under cold water.



5. Stir-fry noodles

Heat **2 tablespoons oil** in same skillet over high until shimmering. Add **2 teaspoons curry powder** and cook, stirring, until fragrant, about 30 seconds. Add **noodles** and **tamari sauce**; cook, tossing frequently, until sauce is absorbed, about 3 minutes. Remove from heat, then toss in **omelet** and **vegetables**; season to taste with **salt**.



3. Cook scallion omelet

Heat **2 teaspoons oil** in a large nonstick skillet over medium-high. Add **scallion whites and light greens** and cook, stirring, until browned in spots, about 1 minute. Add **eggs** and swirl to spread to the edges. Cover and cook until omelet 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 **stir-fried curry rice noodles** topped with **chopped peanuts, remaining scallions, and half of the Sriracha** (or more depending on heat preference). Serve with **lime wedges** for squeezing over. Enjoy!