



Take-out-Style: Vegetarian Pad See Ew

with Broccolini & 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 version is vegetarian packed with broccolini, sweet 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

- 7 oz pkg stir-fry noodles
- garlic
- 1 bunch broccolini
- 1 bell pepper
- 1 bunch scallions
- 1 oz salted cashews ¹⁵
- 2 oz tamari soy sauce ⁶

What you need

- kosher salt & ground pepper
- neutral oil
- 1 large egg ³
- sugar

Tools

- medium pot
- large nonstick skillet

Allergens

Egg (3), Soy (6), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

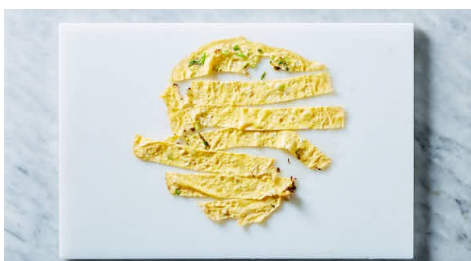
Nutrition per serving

Calories 800kcal, Fat 29g, Carbs 107g, Proteins 20g



1. Cook rice noodles

Bring a medium pot of **salted water** to a boil. Add **noodles** to boiling water and cook, stirring frequently to prevent sticking and allow for even cooking, until just tender, 5-7 minutes. Drain and rinse noodles under warm water. Using kitchen shears, cut noodles in half directly in colander.



4. Cook egg

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



2. Prep ingredients

Meanwhile, finely chop **1 teaspoon garlic**. Trim ends from **broccolini**, then thinly slice stems and halve florets, if large. Halve **pepper**, remove stem and seeds, then cut into 1/2-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 **broccolini**. Cook until veggies are crisp-tender, about 4 minutes. Stir in **garlic, remaining scallion whites and light greens**, and **1 tablespoon sugar**; cook until fragrant, about 30 seconds. Add **tamari, rice noodles, sliced egg**, and **2 teaspoons oil**. Cook, stirring, until combined. Remove from heat.



3. Toast cashews

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



6. Finish & serve

Coarsely chop **cashews**. Add **half each of the cashews and scallion dark greens** to skillet, stirring to combine. Season to taste with **salt** and **pepper**. Serve **pad see ew** topped with **remaining cashews and scallions**. Enjoy!