



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, stir-fried with Chinese broccoli, snow peas, tamari, and an Indian curry powder, which is full of complex flavor. A quick scallion omelette is chopped up for a protein-hit with each bite. Squeeze some fresh lime juice over the top with a sprinkle of chopped peanuts and dinner is served.

What we send

- 4 oz snow peas
- 1 lime
- ½ lb Chinese broccoli
- scallions
- 1 oz salted peanuts ⁵
- 1½ oz tamari ⁶
- 5 oz stir-fry noodles
- ¼ oz curry powder
- 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.

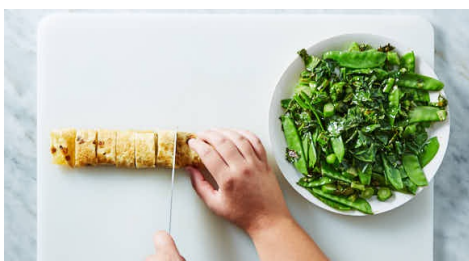
Nutrition per serving

Calories 810kcal, Fat 37g, Carbs 90g, Proteins 16g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Trim ends from **snow peas**. Cut **lime** into wedges. Cut **Chinese broccoli** crosswise into ½-inch pieces. Trim **scallions**, then thinly slice about ¼ cup, keeping dark greens separate. Whisk **2 large eggs** in a small bowl, then season with **salt** and **pepper**. Coarsely chop **peanuts**.



4. Stir-fry vegetables

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



2. Make sauce & cook noodles

In a small bowl, combine **all of the tamari** and **2 tablespoons sugar**; whisk to combine. Add **noodles** to boiling water and cook, stirring frequently to prevent sticking, until just tender but, 5-7 minutes (noodles will continue to cook in step 5). Drain noodles and rinse under cold water.



5. Stir-fry noodles

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



3. Cook scallion omelette

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