

DINNERLY



Veggie Drunken Noodles with Broccoli, Peppers & Basil

 ca. 20min  2 Servings

These noodles are lit in more ways than one (excuse the pun). We gave the classic Thai stir-fried noodle dish the vegetarian treatment with broccoli, bell peppers, scrambled eggs, and basil, tossed in a super flavorful sauce that brings it on home. Getting lit yourself is not required to enjoy food this good. We've got you covered!

WHAT WE SEND

- bell pepper
- ½ lb broccoli
- garlic
- ¼ oz fresh basil
- 5 oz pkg pad Thai noodles
- 1 pkt stir-fry sauce ^{1,6}
- 1 pkt kecap manis ^{1,6}

WHAT YOU NEED

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

TOOLS

- medium saucepan
- medium nonstick skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 470kcal, Fat 6g, Carbs 89g, Proteins 17g



1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil.

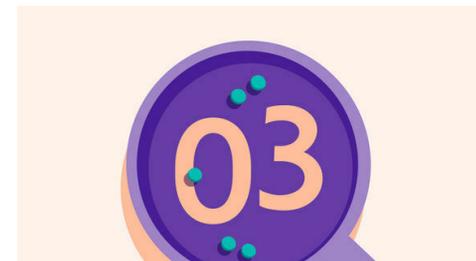
Halve **pepper**, discard stem and seeds, then cut into ¼-inch slices. Trim stem end from **broccoli**, then cut into 1-inch florets. Finely chop **2 teaspoons garlic**. Pick **basil leaves** from stems, tearing any large pieces in half; discard stems.

In a small bowl, whisk together **2 large eggs** and **a pinch of salt**.



2. Cook noodles

Add **noodles** to saucepan with boiling **salted water** and cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Drain noodles, rinse under cold water, then toss with **1 teaspoon oil**. Set aside until step 5.



3. Cook eggs

While **noodles** cook, heat **2 teaspoons oil** in a medium nonstick skillet over medium until shimmering. Add **eggs**, then swirl skillet to evenly coat. Cook until bottom is set and top is dry, about 1 minute. Transfer to a cutting board; once cool enough to handle, slice into ½-inch wide strips. Reserve for step 5.



4. Stir-fry veggies

Heat **1 tablespoon oil** in same skillet over high until shimmering. Add **broccoli, peppers, and chopped garlic**; season with **salt** and **pepper**. Cook, stirring frequently, until veggies are crisp-tender, 2–3 minutes.



5. Finish & serve

Add **noodles, stir-fry sauce, and kecap manis** to skillet with **veggies**. Cook, tossing frequently, until noodles are warmed through and coated in sauce, 1–2 minutes. Remove skillet from heat and stir in **basil** and **egg**.

Season **veggie drunken noodles** to taste with **salt** and **pepper**. Enjoy!



6. Make it sunny!

If you like a runny egg yolk, crack the eggs into the hot skillet and fry them sunny-side up instead!