



## Thai Drunken Noodles

with Peppers & Chinese Broccoli



30-40min



2 Servings

We've made it easy to tackle this classic take-out style Thai stir-fry meal at home! Our version of Drunken noodles features tender rice noodles, Chinese broccoli, bell peppers, and Fresno chile for a hint of spice. We toss the noodles and veggies in a sweet and savory stir-fry sauce with aromatic basil, and sliced omelet for a hit of protein. This satisfying vegetarian meal is fresh and, best of all, homemade!

## What we send

- 1 bell pepper
- garlic
- ¼ oz fresh basil
- 1 Fresno chile
- 1 oz scallions
- 5 oz pad Thai noodles
- ½ lb Chinese broccoli
- 1.8 oz kecap manis <sup>1,6</sup>
- 1.8 oz stir-fry sauce <sup>1,6</sup>
- 1 oz rice vinegar

## What you need

- 2 large eggs <sup>3</sup>
- kosher salt & ground pepper
- neutral oil
- all-purpose flour <sup>1</sup>
- sugar

## Tools

- medium pot
- 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 670kcal, Fat 26g, Carbs 95g, Proteins 16g



### 1. Prep ingredients

Fill a medium pot with water and bring to a boil. Halve **bell pepper**, discard stem and seeds, then cut into ¼-inch wide slices. Finely chop **2 teaspoons garlic**. Pick **basil leaves** from stems, tearing any large leaves in half; discard stems. Halve **Fresno chile**, discard stem and seeds, and cut into thin strips. Trim **scallions**, then thinly slice on an angle.



### 4. Cook veggies

Heat **1 tablespoon oil** in same skillet over medium-high. Add **bell peppers** and **broccoli stems**. Cook, stirring occasionally, until stems are softened and peppers are browned in spots, 5-7 minutes. Add **garlic, broccoli leaves, sliced Fresno chiles**, and **half of the scallions**. Cook, stirring frequently, until softened, about 1 minute.



### 2. Cook noodles

Add **noodles** to pot with boiling water; cook until just tender, 5-7 minutes. Drain and rinse under **cold water**. Set aside until step 6. Meanwhile, remove **Chinese broccoli leaves** from **stems**. Stack leaves, roll like a cigar, then cut into ½-inch wide ribbons. Thinly slice stems on an angle into ½-inch pieces. In a small bowl, whisk **2 large eggs** with **a pinch of salt**.



### 5. Make sauce

Meanwhile, in a small bowl, combine **kecap manis, stir-fry sauce, 1 tablespoon flour, 2 teaspoons each of rice vinegar and oil**, and **a pinch each of salt and sugar**.



### 3. Cook eggs

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **eggs**, swirling skillet to spread to edges. Cover and cook until eggs are set, 1-2 minutes. Use a spatula to slide onto a cutting board. Once cool enough to handle, slice into 1-inch pieces. Wipe out skillet.



### 6. Finish & serve

Add **noodles** to skillet with **veggies**. Pour in **sauce** and toss to coat. Cook, tossing occasionally and pressing down with a spatula to caramelize sauce, until noodles are warmed through and sticky in spots, 2-3 minutes. Add **eggs and basil** to skillet and toss to combine. Spoon **noodles and veggies** into bowls and garnish with **remaining scallions**. Enjoy!