

DINNERLY



Thai Fried Noodles with Shrimp Gravy & Fresno Chile-Vinegar Sauce



30-40min



2 Servings

We all know and love a good pad thai and pad see ew, but if you haven't introduced rad na into your life, now is the time. Quickly pan-fried rice noodles get topped with plump shrimp, tender kale, and a silky smooth gravy that might make you lick the plate clean. Give it a bright and spicy touch with a Fresno chile-vinegar sauce. We've got you covered!

WHAT WE SEND

- 1 Fresno chile
- 10 oz pkg shrimp ²
- 3 (¼ oz) cornstarch
- 3 oz stir-fry sauce ^{1,6}
- 5 oz pad Thai noodles
- 1 bunch curly kale
- 1 pkt vegetable broth concentrate

WHAT YOU NEED

- distilled white vinegar (or white wine vinegar)
- 1 large egg ³
- kosher salt & ground pepper
- garlic
- neutral oil

TOOLS

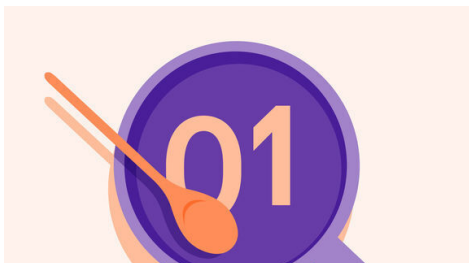
- large saucepan
- medium nonstick skillet

ALLERGENS

Wheat (1), Shellfish (2), Egg (3), Soy (6).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 620kcal, Fat 17g, Carbs 83g,
Protein 33g



1. Prep ingredients

Bring a large saucepan of **water** to a boil.

Finely chop **chile** (remove seeds if desired). Add to a small bowl with **2 tablespoons vinegar**. Set aside until ready to serve.

Rinse **shrimp** and pat very dry. Toss in a medium bowl with **1 packet cornstarch, 2 teaspoons stir-fry sauce, 1 large egg white**, and **½ teaspoon salt**. Set aside.



2. Boil noodles & prep kale

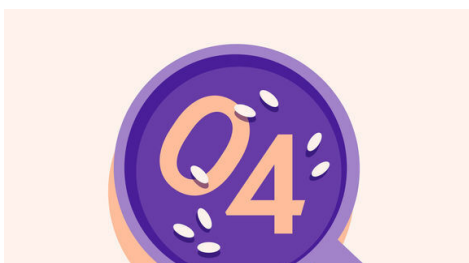
Add **noodles** to boiling **water** and cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Drain noodles, then rinse under cold water and toss with **1 teaspoon stir-fry sauce**.

Meanwhile, strip **half of the kale leaves** from tough stems (save rest for own use); discard stems. Tear or chop leaves into bite-sized pieces. Finely chop **2 teaspoons garlic**.



3. Cook noodles

In a medium nonstick skillet, heat **1 tablespoon oil** over high. Add **noodles**; spread into a single layer. Cook, without stirring, until noodles are charred in spots, 2–3 minutes. Toss noodles, spread into a single layer, and repeat process once more. Divide noodles between serving plates.



4. SHRIMP VARIATION

Add **garlic** and **1 tablespoon oil** to same skillet. Cook over medium-high heat until garlic just starts to brown, 30–60 seconds. Add **kale**; cook, stirring frequently, until wilted, 2–3 minutes. Add **1¼ cups water, broth concentrate**, and **remaining stir-fry sauce**; bring to a boil.

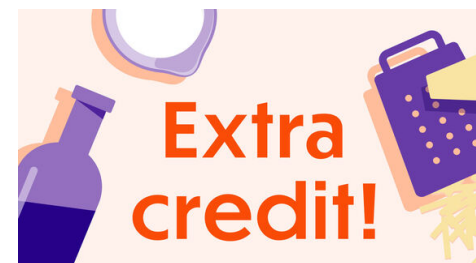
Stir in **shrimp**; cook until nearly cooked through, 1–2 minutes.



5. Finish sauce & serve

In a small bowl, stir together **remaining cornstarch** and **2 tablespoons water**; drizzle into skillet with **shrimp**. Cook until **sauce** is bubbling, glossy, and thickened and shrimp is curled and just pink, about 1 minute. Off heat, season to taste with **salt** and **pepper**.

Spoon **gravy mixture** over **noodles**. Serve with **chili vinegar** alongside for drizzling. Mix well. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.