

# DINNERLY



## Red Curry Rice Noodles- Shaved Steak Version

with Beef & Scallions



ca. 20min



2 Servings

When weeknight dinners are feeling a little repetitive, sometimes you just have to drop a major flavor bomb. Thai red curry paste and coconut milk powder are all you need to take stir-fried beef and noodles from basic to best-thing-you-ate-all-week. We've got you covered!

## WHAT WE SEND

- 5 oz pad Thai noodles
- 1 oz scallions
- ½ lb pkg steak strips
- 1 oz Thai red curry paste <sup>6</sup>
- ¾ oz pkt coconut milk powder <sup>7,15</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- sugar
- white wine vinegar (or apple cider vinegar) <sup>17</sup>

## TOOLS

- medium saucepan
- medium skillet

## ALLERGENS

Soy (6), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 670kcal, Fat 29g, Carbs 81g, Proteins 24g



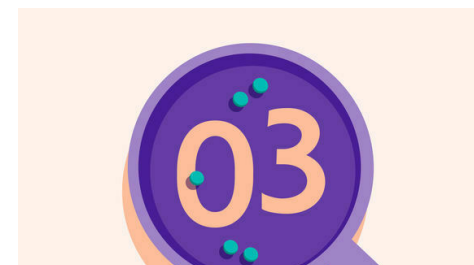
### 1. Cook noodles

Bring a medium saucepan of **salted water** to a boil over high. Add **noodles** and cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Reserve **1 cup cooking water**. Drain noodles, then rinse under cold water and toss with **1 tablespoon oil**; set aside until step 4.



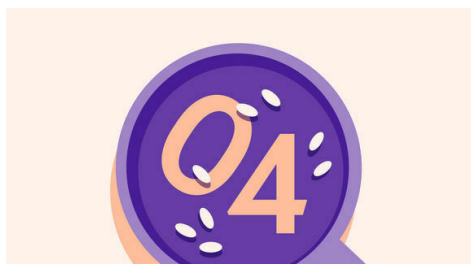
### 2. Brown beef

Trim ends from **scallions**, then cut into 1-inch pieces, keeping dark greens separate. Pat **beef** dry. Heat **2 tablespoons oil** in a medium skillet over high. Add beef in a single layer and cook, without stirring, until browned on the bottom, 2–3 minutes. Season with ½ **teaspoon salt** and a few grinds of **pepper**.



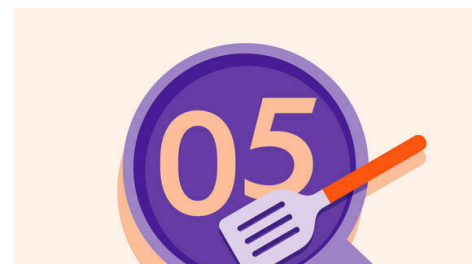
### 3. Add scallions & curry

To skillet with **beef**, stir in **scallion whites and light greens**; cook, stirring occasionally, until softened, 2–3 minutes. Add **curry paste** and cook, stirring constantly, until curry paste is fragrant and slightly darkened, about 1 minute.



### 4. Add noodles

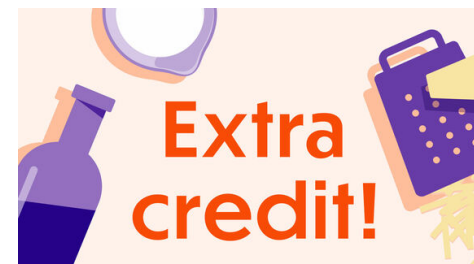
To same skillet, add **noodles, scallion dark greens, coconut milk powder, ½ cup cooking water**, and **1½ tablespoons sugar**. Cook, stirring constantly and scraping up any browned bits from bottom of skillet, until sauce is reduced and noodles are coated.



### 5. Finish & serve

To skillet with **noodles**, stir in **1 teaspoon vinegar** and season to taste with **salt and pepper**. If **noodles** are dry, stir in **reserved cooking water** as needed to thin sauce.

Serve **red curry rice noodles** topped with a few grinds of **pepper**, if desired. Enjoy!



### 6. Add some citrus!

Curry and lime juice are a match made in heaven. Slice a lime into wedges and serve alongside for squeezing over.