

# DINNERLY



## Upgrade to Add Chicken

Pad Thai with Carrots & Snow Peas



20-30min



2 Servings

This version of the recipe is customized with chicken breast strips.

### WHAT WE SEND

- 5 oz pad Thai noodles
- 1 carrot
- 4 oz snow peas
- 2 (1 oz) salted peanuts <sup>5</sup>
- 1 lime
- 2 oz teriyaki sauce <sup>16</sup>
- ½ lb pkg chicken breast strips

### WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- garlic
- white wine vinegar (or apple cider vinegar) <sup>17</sup>
- 2 large eggs <sup>3</sup>

### TOOLS

- large pot
- fine-mesh sieve
- box grater
- large nonstick skillet

### ALLERGENS

Wheat (1), Egg (3), Peanuts (5), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 850kcal, Fat 42g, Carbs 78g, Protein 50g



#### 1. Boil noodles

Bring a large pot of **salted water** to a boil. Add **noodles** and cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Drain noodles, then rinse under cold water and toss with ½ **teaspoon oil**.



#### 2. Prep ingredients & sauce

Scrub **carrot**, then coarsely grate on the large holes of a box grater. Trim **snow peas**, then halve lengthwise. Finely chop **2 teaspoons garlic**. Coarsely chop **all of the peanuts**.

Into a small bowl, squeeze **1 tablespoon lime juice**. Whisk in **teriyaki** and ½ **tablespoon vinegar**; set aside. Cut any **remaining lime** into wedges for serving.



#### 3. Cook eggs

In a separate small bowl, beat **2 large eggs** with a **pinch of salt**. Heat **2 teaspoons oil** in a large nonstick skillet over medium-high. Add eggs and cook, stirring gently, until scrambled, 1–2 minutes. Transfer to a cutting board; let cool slightly, then coarsely chop. Wipe out skillet and reserve.



#### 4. Brown chicken

Pat **chicken** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes.



#### 5. Add veggies

To skillet with **chicken**, add **snow peas**, **grated carrots**, **chopped garlic**, and a **pinch each of salt and pepper**. Cook, stirring constantly, until veggies are fragrant and crisp-tender, and chicken is cooked through, about 2 minutes more. Transfer to a plate.



#### 6. Finish & serve

To same skillet over high heat, add **noodles**, **teriyaki mixture**, and **2 cups water**; cook, tossing frequently, until liquid is nearly evaporated, 5–7 minutes. Add **eggs**, **veggies**, and **chicken**; cook until warmed through, about 1 minute.

Serve **pad thai** with **chopped peanuts** sprinkled over top and **lime wedges** alongside for squeezing. Enjoy!