



Stir-Fried Chicken Curry Rice Noodles

with Broccoli & Peanuts



20-30min



2 Servings

We invite you to tuck into a pretty satisfying plate of noodles, stir-fried with broccoli, snow peas, tamari, and an Indian curry powder, which is full of complex flavor. A quick scallion omelette is chopped up for a protein-hit with each bite. Squeeze some fresh lime juice over the top with a sprinkle of chopped peanuts and dinner is served.

What we send

- 4 oz snow peas
- 1 lime
- ½ lb broccoli
- 2 scallions
- 1 oz salted peanuts ⁵
- 3 (½ oz) tamari ⁶
- 5 oz pad Thai noodles
- ¼ oz curry powder
- 2 pkts Sriracha
- 10 oz pkg chicken breast strips

What you need

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

Tools

- large pot
- large nonstick skillet

Allergens

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

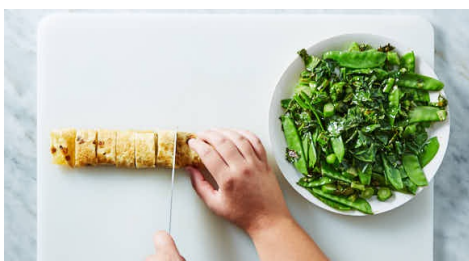
Nutrition per serving

Calories 900kcal, Fat 38g, Carbs 91g, Protein 57g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Trim ends from **snow peas**. Cut **lime** into wedges. Trim stem ends from **broccoli**, then cut crowns into ½-inch pieces. Trim **scallions**, then thinly slice, keeping dark greens separate. Whisk **2 large eggs** in a small bowl, then season with **salt** and **pepper**. Coarsely chop **peanuts**.



4. Stir-fry vegetables

Roll **omelette** like a jelly roll; cut crosswise into ½-inch ribbons. Heat **2 teaspoons oil** in same skillet over high until shimmering. Add **broccoli**; cook, stirring, about 1 minute. Add **snow peas**, **half the scallion greens**, and **a pinch of salt**; stir-fry until lightly browned in spots, about 2 minutes. Transfer to a plate.

Pat **chicken** dry; season with **salt** and **pepper**.



2. Make sauce & cook noodles

In a small bowl, combine **all of the tamari** and **2 tablespoons sugar**; whisk to combine and set aside until step 5. Add **noodles** to **boiling water** and cook, stirring frequently to prevent sticking, until just tender, 5–7 minutes (noodles will continue to cook in step 5). Drain noodles and rinse under **cold water**. Reserve pot.



5. Cook chicken

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken** in a single layer; cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes. Transfer to same plate.

Heat **2 tablespoons oil** in skillet until shimmering. Add **2 teaspoons curry powder**; cook, stirring, until fragrant, about 30 seconds.



3. Cook scallion omelette

Meanwhile, heat **2 teaspoons oil** in a large nonstick skillet over medium-high. Add **sliced scallion whites** and **light greens** and cook until browned in spots, about 1 minute. Add **eggs** and swirl pan to spread to the edges. Cover and cook until omelette is set, about 1 minute. Loosen edges with a spatula, then slide out onto a cutting board and let cool slightly.



6. Finish & serve

Add **noodles** and **sauce**; cook, tossing frequently until sauce is absorbed, about 3 minutes. Off heat, toss in **egg**, **vegetables**, and **chicken**; season to taste with **salt**.

Serve **noodles** topped with **peanuts**, **remaining scallions**, and **half of the Sriracha** (or more depending on heat preference). Serve with **lime wedges**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com **#marthaandmarleyspoon**