



Fast! Coconut Curry Chicken Noodle Stir-Fry

with Peanuts, Peppers & Cilantro



20-30min



2 Servings

Fresh and flavorful ingredients make this Thai stir-fry as tasty and satisfying as it is easy, so there's no need to compromise on taste when the clock is ticking. We toss rice noodles in a sweet and spicy coconut curry sauce with chicken strips, crisp-tender peppers, and soft scrambled eggs. The creamy curry coats the noodles, and then we top it all off with crunchy peanuts, fresh cilantro, and a squeeze of lime.

What we send

- 1 shallot
- 1 bell pepper
- 1 oz salted peanuts ⁵
- ¼ oz fresh cilantro
- 5 oz pad Thai noodles
- 6 oz Thai coconut curry sauce ^{2,4,6,7,15}
- 1 lime
- 10 oz pkg chicken breast strips

What you need

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

Tools

- large saucepan
- fine-mesh sieve or colander
- medium nonstick skillet

Cooking tip

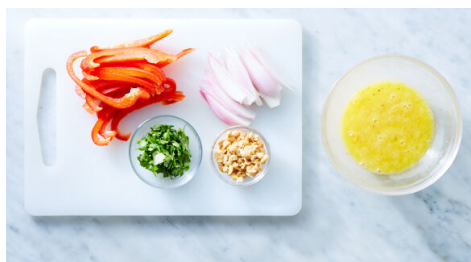
Before cutting the lime, place it on a flat surface. Roll it a few times under the palm of your hand using medium pressure. This helps loosen up the inside so you have more juice to squeeze!

Allergens

Shellfish (2), Egg (3), Fish (4), Peanuts (5), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

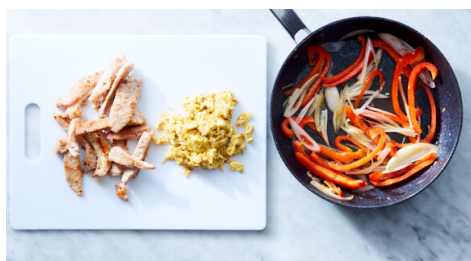
Nutrition per serving

Calories 980kcal, Fat 55g, Carbs 81g, Protein 50g



1. Prep ingredients

Bring a large saucepan of water to a boil. Halve **shallot** and thinly slice lengthwise. Halve **pepper**, discard stems and seeds, then cut into ¼-inch strips. Coarsely chop **peanuts**. Coarsely chop **cilantro leaves and stems**. In a medium bowl, beat **2 eggs** with a **pinch each of salt and pepper** until combined.



4. Cook eggs & vegetables

Return skillet to medium-high heat and add **1 teaspoon oil**. Add **eggs**; cook, stirring often, until scrambled and just cooked, 1-2 minutes. Transfer to plate with **chicken**. Add **1 tablespoon oil** to skillet; cook **shallots and peppers**, stirring often, until crisp-tender, 2-3 minutes.



2. Cook noodles

Add **noodles** to **boiling water** and cook, stirring occasionally to prevent sticking, until al dente, 6-8 minutes. Reserve **¼ cup cooking water**, drain noodles, then rinse under cold water and toss with **1 teaspoon oil**.



5. Finish & serve

Add **noodles, curry sauce**, and **reserved cooking water** to skillet. Cook, stirring and tossing often, until **sauce** just coats **noodles**, 1-2 minutes. Add **chicken, eggs, peanuts**, and **cilantro**; stir to mix and season to taste with **salt and pepper**, if necessary. Cut **lime** into wedges and serve alongside noodles for squeezing over. Serve and enjoy!



3. Cook chicken

In a medium nonstick skillet, heat **1 tablespoon oil** over medium-high. Pat **chicken strips** dry, then season all over with **salt and pepper**. Cook chicken in a single layer, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until fully cooked through, about 2 minutes more. Transfer to a plate.



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.