

# DINNERLY



## Chicken Pad See Ew with Broccoli



30min



2 Servings

Sorry to break it to you, but our noodle obsession isn't going anywhere. But this is pad see ew we're talking—can you blame us? The classic Thai stir-fry dish delivers big, bold flavor with just a few simple ingredients. Chicken breast, broccoli, scrambled eggs, and stir-fry noodles get tossed in a sweet soy sauce that we're still dreaming about. We've got you covered!

### WHAT WE SEND

- 5 oz pad Thai noodles
- ½ lb broccoli
- 1.8 oz kecap manis <sup>1,6</sup>
- ½ lb pkg chicken breast strips
- ¼ oz granulated garlic

### WHAT YOU NEED

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

### TOOLS

- large pot
- medium nonstick skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 760kcal, Fat 34g, Carbs 81g, Protein 43g



#### 1. Cook 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 **1 teaspoon oil**.



#### 2. Prep ingredients

While **noodles** cook, trim stem ends from **broccoli**; cut crowns into 1-inch florets. Whisk **2 large eggs** in a medium bowl. In a small bowl, stir to combine **kecap manis**, **½ tablespoon vinegar**, and **2 teaspoons oil**; reserve for step 5.

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



#### 3. Cook eggs

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **eggs**, swirling skillet to spread to edges. Cover and cook until eggs are set, 1–2 minutes. Use a spatula to slide onto a cutting board. Once cool enough to handle, slice into 1-inch strips.



#### 4. Stir-fry chicken

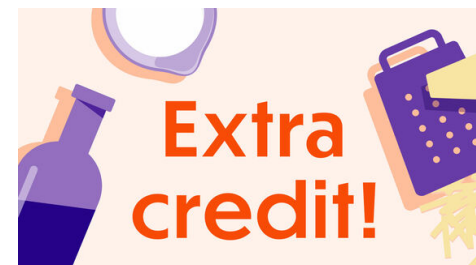
In same skillet, heat **1 tablespoon oil** over medium-high until very hot and shimmering. Add **chicken** and cook, undisturbed, until browned on one side, about 2 minutes. Stir and continue cooking until cooked through, 1–2 minutes more. Transfer to a bowl; wipe out skillet.



#### 5. Finish & serve

Heat **1 tablespoon oil** in same skillet over medium-high. Add **broccoli**; cook until tender, 5–7 minutes. Add **½ teaspoon granulated garlic**; cook, stirring, until fragrant, 30 seconds. Add **noodles**, **eggs**, **chicken**, and **reserved sauce**; stir to combine.

Divide **chicken pad see ew** into bowls and serve. Enjoy!



#### 6. Turn the heat up

In the mood for a little spice? Add red pepper flakes to the skillet with the broccoli, or mix Sriracha directly into the sauce in step 2.