

# DINNERLY

## Thai Stir-Fried Rice Noodles with Chicken

Carrots & Tomatoes



20-30min



2 Servings

This dish is our newest noodle obsession. Stir-fried pad thai noodles pair perfectly with some chicken, veggies, scrambled eggs, and an easy yet deeply savory sauce we make with tamari and fish sauce. We've got you covered!

### WHAT WE SEND

- 5 oz pad Thai noodles
- 1 red onion
- 1 carrot
- 1 plum tomato
- 2 (½ oz) tamari soy sauce <sup>6</sup>
- ½ oz fish sauce <sup>4</sup>
- ½ lb pkg chicken breast strips

### WHAT YOU NEED

- garlic
- 2 large eggs <sup>3</sup>
- kosher salt & ground pepper
- sugar
- neutral oil

### TOOLS

- medium nonstick skillet

### ALLERGENS

Egg (3), Fish (4), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

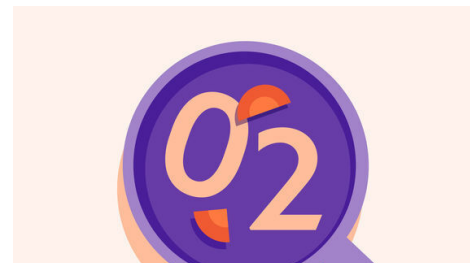
### NUTRITION PER SERVING

Calories 620kcal, Fat 20g, Carbs 81g, Protein 39g



#### 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 ½ **teaspoon oil**.

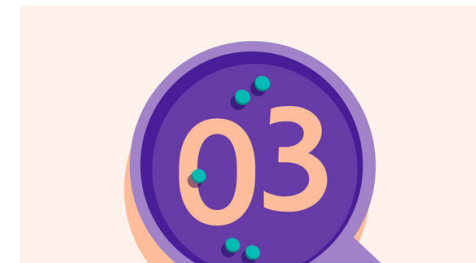


#### 2. Prep ingredients

Thinly slice **onion**. Scrub **carrot**, then cut into thin matchsticks. Halve **tomato** and remove seeds; cut into thin strips. Finely chop **1 teaspoon garlic**.

In a small bowl, whisk together **2 large eggs** with **a pinch each of salt and pepper**.

In a 2nd small bowl, whisk together **tamari**, **fish sauce**, and **1 tablespoon sugar**.



#### 3. Cook chicken & eggs

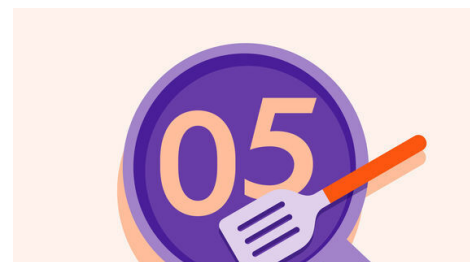
Pat **chicken** dry; season with **salt** and **pepper**. In a medium nonstick skillet, heat **1 teaspoon oil** over high. Add chicken in a single layer; cook, stirring occasionally, until browned in spots and cooked through, 4–5 minutes. Transfer to a plate.

Heat **1 teaspoon oil** in skillet over high. Add **eggs**; scramble until just cooked through, 1–2 minutes. Transfer to same plate.



#### 4. Cook veggies & noodles

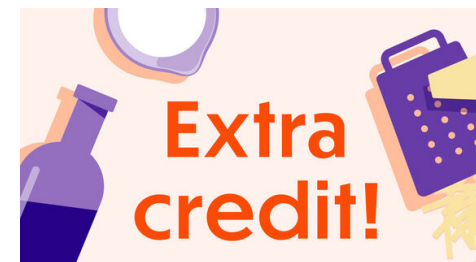
Heat **1 tablespoon oil** in same skillet over high. Add **onions**, **carrots**, and **a pinch each of salt and pepper**. Cook, stirring frequently, until crisp-tender, 2–3 minutes. Add **chopped garlic**; cook until fragrant, about 30 seconds. Add **noodles**, **tomatoes**, and **tamari mixture**. Cook, stirring and tossing, until noodles are coated and tomatoes have just softened, 1–2 minutes.



#### 5. Finish & serve

Return **chicken** and **eggs** to skillet; mix until combined and warmed through.

Season **stir-fried chicken and noodles** to taste with **salt** and **pepper** before serving. Enjoy!



#### 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.