



Fast! Creamy Chicken Coconut Noodles

with Mushrooms, Snow Peas & Toasted Peanuts



ca. 20min



2 Servings

Getting a delicious vegetarian meal on the table doesn't have to take hours! We've found a way to create take-out-style noodles at home in a flash. Our trick? Fresh, flavorful ingredients! Here we toss chewy rice noodles in a creamy tamari-coconut sauce with chicken, sautéed mushrooms, crisp snow peas, and silky baby spinach. A sprinkle of chopped salted peanuts adds delightful crunch, and fresh cilantro takes it over the top.

What we send

- 4 oz mushrooms
- 4 oz snow peas
- 2 (¾ oz) coconut milk powder ^{7,15}
- 1 oz salted peanuts ⁵
- 5 oz pad Thai noodles
- 3 oz baby spinach
- 1 lime
- 10 oz pkg chicken breast strips
- ½ oz tamari soy sauce ⁶
- ¼ oz fresh cilantro

What you need

- kosher salt & ground pepper
- sugar
- neutral oil
- garlic

Tools

- large pot
- colander
- medium nonstick skillet

Allergens

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 720kcal, Fat 29g, Carbs 74g, Protein 49g



1. Prep veggies

Bring a large pot of **salted water** to a boil. Finely chop **2 teaspoons garlic**. Thinly slice **mushrooms**. Thinly slice **snow peas** lengthwise.

In a liquid measuring cup, whisk to combine **coconut milk powder, ¾ cup hot tap water**, and **¼ teaspoon sugar**.

Coarsely chop **peanuts** and set aside until step 6.



4. Cook veggies & aromatics

Heat **2 tablespoons oil** in same skillet over medium-high. Add **mushrooms** and **a pinch each of salt and pepper**; cook, stirring occasionally, until just starting to brown, about 3 minutes. Add **snow peas** and continue to cook until peas are just tender and starting to brown, 2-4 minutes more.

Add **garlic** to **veggies** and cook, stirring, until fragrant, about 30 seconds.



2. Cook noodles

Add **noodles** to **boiling water** and cook until al dente, about 7 minutes. Place **spinach** in colander and drain noodles directly over greens so it wilts. Rinse under cold water, drain well again.

Meanwhile, cut **lime** into wedges.



5. Add sauce & noodles

Add **coconut mixture** and **tamari** to skillet with **veggies**. Bring to a simmer; add **noodles** and **spinach**, tossing in sauce. Cook until sauce is thickened and coats noodles, 30-60 seconds more. Remove from heat.



3. CHICKEN VARIATION

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

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Set aside until step 6.



6. Garnish & serve

Coarsely chop **cilantro leaves and stems**.

Squeeze **1-2 lime wedges** into **noodles** (about 1 teaspoon total) and toss to combine. Season to taste with **salt** and **pepper**. Spoon **noodles** and **sauce** into bowls and garnish with **chicken**, **peanuts**, and **cilantro**. Serve with **remaining lime wedges** on the side. Enjoy!