

DINNERLY



Chicken Curry Stir-Fried Noodles with Peppers & Onions



20-30min



2 Servings

With a flash in a hot skillet, cellophane rice noodles soak up flavorful curry-garlic oil in this quick and hearty dish. We then toss the delicate noodles with seared chicken breast strips, crisp-tender onions and bell peppers, and fluffy scrambled eggs. Sesame oil and tamari round out the vibrant flavors and before you know it—dinner is served. We've got you covered!

WHAT WE SEND

- 2 (2 oz) cellophane noodles
- 1 yellow onion
- 1 bell pepper
- ½ lb pkg chicken breast strips
- ¼ oz curry powder
- 2 (½ oz) tamari soy sauce ⁶
- ½ oz toasted sesame oil ¹¹

WHAT YOU NEED

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

TOOLS

- large saucepan
- medium nonstick skillet

ALLERGENS

Egg (3), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 740kcal, Fat 42g, Carbs 63g, Protein 37g



1. Prep noodles

Bring a large saucepan of water to a boil. Place **noodles** in a large bowl, then carefully pour **boiling water** over until covered and let sit until just tender and pliable, about 5 minutes. Drain noodles. Use kitchen shears to cut noodles into smaller pieces. Toss noodles with 1 **teaspoon neutral oil**.



2. Prep ingredients

Thinly slice **half of the onion** (save rest for own use). Halve **pepper**, discard stems and seeds, then cut into 2-inch long matchsticks. Finely chop **2 teaspoons garlic**.

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

Pat **chicken** dry (cut into smaller pieces if necessary); season with **salt** and **pepper**.



3. Cook chicken & vegetables

In a medium nonstick skillet, heat **1 tablespoon neutral oil** over high. Add **chicken** in a single layer and cook, stirring occasionally, until browned in spots and cooked through, 4–5 minutes. Transfer to a plate.

Heat **another tablespoon oil** in skillet. Add **peppers** and **onions**, season with **salt** and **pepper**, and cook, stirring frequently, until crisp-tender, 2–3 minutes.



4. Cook eggs; bloom curry

Transfer **vegetables** to plate with **chicken**. Heat **another tablespoon oil** in skillet over medium-low. Add **eggs**; scramble until just cooked through, 1–2 minutes. Transfer to plate with chicken and vegetables.

Add **2 tablespoons oil** to skillet over medium-low heat and then the **curry powder** and **garlic**. Cook, stirring occasionally, until fragrant, 2–3 minutes.



5. Stir-fry & serve

Add **noodles** to skillet; increase heat to high. Cook, stirring and tossing to separate noodles, 1 minute. Add **tamari** and **1 teaspoon each of sesame oil and sugar**; toss to evenly coat noodles, 1 minute more. Add **chicken, veggies, and egg** and mix well to combine. Remove from heat; season to taste with **salt** and **pepper**. Serve **chicken curry stir-fried noodles** and enjoy!



6. Rate your plate!

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