

DINNERLY



Red Coconut Curry Chicken & Rice Noodles

with Broccoli, Peppers & Peanuts



20-30min



2 Servings

No two words make us happier than "coconut" and "curry"—especially when they're right next to each other. Simply stir-fry bell peppers and broccoli, then toss in your rice noodles and a super quick sauce. A sprinkle of scallions and peanuts is all you need to complete this fast and flavorful meal. We've got you covered!

WHAT WE SEND

- 5 oz pad Thai noodles
- 2 scallions
- 1 bell pepper
- ½ lb broccoli
- 1 oz salted peanuts ⁵
- ½ lb pkg chicken breast strips
- 1 oz Thai red curry paste ⁶
- ¾ oz pkt coconut milk powder ^{7,15}

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- white wine vinegar (or apple cider vinegar) ¹⁷
- sugar

TOOLS

- medium saucepan
- medium nonstick skillet

ALLERGENS

Peanuts (5), Soy (6), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 760kcal, Fat 36g, Carbs 81g, Protein 41g



1. Cook noodles

Bring a medium saucepan of **salted water** to a boil over high heat. Add **noodles** and cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Reserve **1 cup cooking water**. Drain noodles, then rinse under cold running water and toss with **1 tablespoon oil**; set aside until step 4.



2. Prep ingredients

Meanwhile, thinly slice **scallions**, keeping dark greens separate.

Halve **pepper** and discard stem and seeds; slice into ¼-inch thick strips. Cut **broccoli** into 1-inch florets, if necessary. Using a mallet or rolling pin, crush **peanuts** in bag.

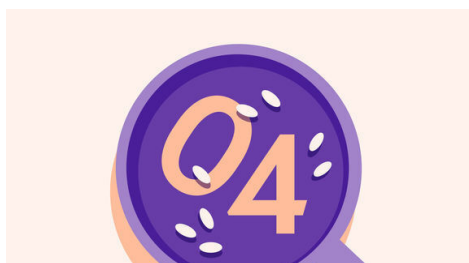
Pat **chicken** dry. Season all over with **salt** and **pepper**.



3. CHICKEN VARIATION

Heat **2 tablespoons oil** in a medium nonstick skillet over high. Add **peppers** and **broccoli**; season with **salt** and **pepper**. Cook until crisp-tender, 4–5 minutes.

Add **chicken** and **scallions**; cook, stirring occasionally, until chicken is browned and cooked through, 4–5 minutes. Add **curry paste**; cook, stirring constantly, until fragrant and slightly darkened, about 1 minute.



4. Add noodles & sauce

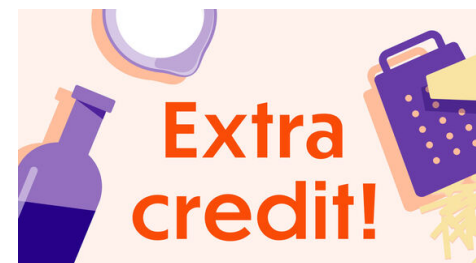
To same skillet, add **noodles**, **coconut milk powder**, ½ cup cooking water, and **1 tablespoon sugar**. Cook, stirring constantly and scraping up any browned bits from bottom of skillet, until sauce is reduced and noodles are coated.



5. Finish & serve

Stir in **1 teaspoon vinegar** and **half of the peanuts**; season to taste with **salt** and **pepper** (if noodles are dry, add more cooking water as needed to thin sauce).

Serve **red curry rice noodles** with **scallion dark greens** and **remaining peanuts** sprinkled over top. 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.