

DINNERLY



Red Coconut Curry Beef & 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 beef 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 37g, Carbs 81g, Protein 32g



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 **beef** dry. Season all over with **salt** and **pepper**.



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



4. Add noodles & sauce

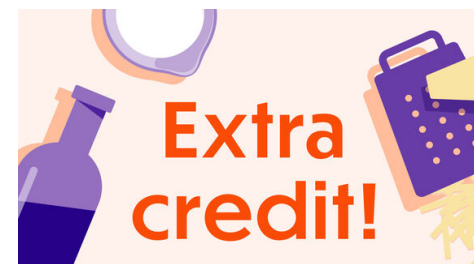
To same skillet, add **noodles**, **coconut milk powder**, ½ cup **cooking water**, and **1 tablespoon sugar**. Cook, stirring constantly and scraping up any browned bits from bottom of skillet, until sauce is reduced and noodles are coated.



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!

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