



Fast! Stir-Fried Coconut Curry Pork Noodles

with Peanuts, Peppers & Cilantro



20-30min



2 Servings

Fresh and flavorful ingredients make this Thai stir-fry as tasty and satisfying as it is easy, so there's no need to compromise on taste when the clock is ticking. We toss rice noodles in a sweet and spicy coconut curry sauce with meaty pork strips, crisp-tender peppers, and soft scrambled eggs. The creamy curry coats the noodles and pork, and then we top it all off with crunchy peanuts, fresh cilantro, and a squeeze of lime.

What we send

- 1 shallot
- 1 bell pepper
- 1 oz salted peanuts ⁵
- ¼ oz fresh cilantro
- 5 oz pad Thai noodles
- 10 oz pkg pork strips
- 6 oz Thai coconut curry sauce ^{2,4,6,7,15}
- 1 lime

What you need

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

Tools

- large saucepan
- fine-mesh sieve or colander
- medium nonstick skillet

Cooking tip

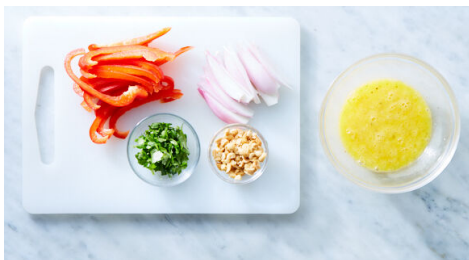
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Allergens

Shellfish (2), Egg (3), Fish (4), Peanuts (5), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

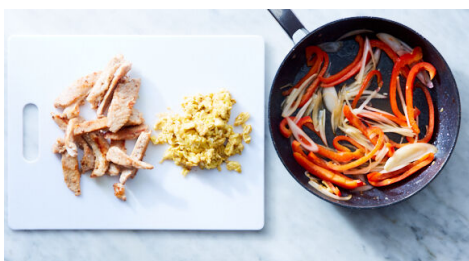
Nutrition per serving

Calories 980kcal, Fat 55g, Carbs 81g, Protein 50g



1. Prep ingredients

Bring a large saucepan of water to a boil. Halve **shallot** and thinly slice lengthwise. Halve **pepper**, discard stems and seeds, then cut into ¼-inch strips. Coarsely chop **peanuts**. Coarsely chop **cilantro leaves and stems**. In a medium bowl, beat **2 eggs** with a **pinch each of salt and pepper** until combined.



4. Cook eggs & vegetables

Return skillet to medium-high heat and add **1 teaspoon oil**. Add **eggs**; cook, stirring often, until scrambled and just cooked, 1-2 minutes. Transfer to plate with **pork**. Add **1 tablespoon oil** to skillet; cook **shallots and peppers**, stirring often, until crisp-tender, 2-3 minutes.



2. Cook noodles

Add **noodles** to **boiling water** and cook, stirring occasionally to prevent sticking, until al dente, 6-8 minutes. Reserve **¼ cup cooking water**, drain noodles, then rinse under cold water and toss with **1 teaspoon oil**.



5. Finish

Add **noodles, curry sauce**, and **reserved cooking water** to skillet. Cook, stirring and tossing often, until **sauce** just coats **noodles**, 1-2 minutes. Add **pork, eggs, peanuts**, and **cilantro**; stir to mix and season to taste with **salt and pepper**, if necessary. Cut **lime** into wedges and serve alongside noodles for squeezing over.



3. Cook pork

In a medium nonstick skillet, heat **1 tablespoon oil** over medium-high. Pat **pork strips** dry, then season all over with **salt and pepper**. Cook pork in a single layer, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until fully cooked through, about 2 minutes more. Transfer to a plate.



6. Serve

Enjoy!