

# 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 <sup>6</sup>
- ½ oz toasted sesame oil <sup>11</sup>

### WHAT YOU NEED

- neutral oil
- garlic
- 2 eggs <sup>3</sup>
- 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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