

DINNERLY



Thai Curry Chicken Stir-Fry with Rice Noodles & Green Beans



ca. 20min



2 Servings

You could buy 15 ingredients to make a big batch of your own curry, but why bother when you can get the same great flavor for less fuss? We're bringing you a quality premade solution packed full of classic flavors like red pepper, lemongrass, kaffir lime, spices, and galangal (similar to ginger). It's a stir-fry for the masses. We've got you covered!

WHAT WE SEND

- ½ lb green beans
- 1 lime
- 1 oz Thai red curry paste ⁶
- ½ oz tamari soy sauce ⁶
- 5 oz pad Thai noodles
- ½ lb pkg chicken breast strips

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- sugar
- 1 garlic

TOOLS

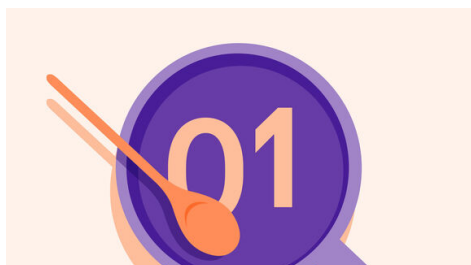
- large saucepan
- microplane or grater
- large nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 630kcal, Fat 26g, Carbs 73g, Protein 36g

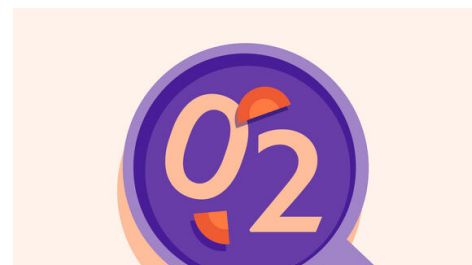


1. Prep ingredients

Bring a large saucepan of **salted water** to a boil.

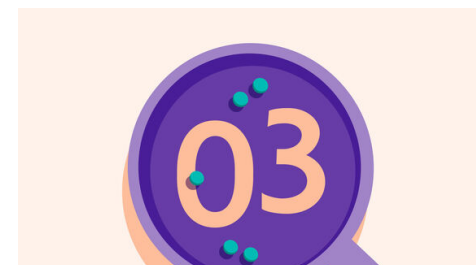
Finely chop **2 teaspoons garlic**.

Trim stem ends from **green beans**, then cut into 1-inch pieces.



2. Prep sauce

Into a small bowl, finely grate **¼ teaspoon lime zest** and squeeze **1½ tablespoons juice**. Add **chopped garlic, tamari, 1 tablespoon curry paste, ⅓ cup water, 2 teaspoons sugar**, and **½ teaspoon salt**; stir to combine until sugar is dissolved. Set aside until step 5. Cut any remaining lime into wedges for serving.



3. Boil noodles

Add **noodles** to saucepan with boiling **salted water** and cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Reserve **¼ cup cooking water**; drain noodles, rinse under cold water, and toss with **½ teaspoon oil**. Use kitchen shears to cut noodles in half directly in colander. Set aside until step 5.



4. Stir-fry beans & chicken

Meanwhile, heat **1 tablespoon oil** in a large nonstick skillet over high until shimmering. Add **green beans** and a **pinch of salt**; cook until browned in spots, 4–5 minutes. Transfer to a plate.

Heat **1 tablespoon oil** in same skillet until shimmering. Add **chicken** in a single layer; season with a **pinch of salt**. Cook, without stirring, until browned on the bottom, 2–3 minutes.



5. Finish & serve

To skillet with **chicken**, add **noodles** and **green beans**; cook, stirring, until warmed through, about 1 minute. Stir **sauce**, then pour into skillet; cook, tossing, until noodles are well coated, 2–3 minutes. If dry, stir in **1 tablespoon reserved cooking water** at a time, as needed.

Serve **Thai curry chicken stir-fry** with any **lime wedges** for squeezing over top. Enjoy!



6. Preventing food waste!

Although our first priority is to reduce food waste, sometimes in spite of best efforts, we end up with extra food. When that happens, we still make sure it doesn't go to waste. One way of ensuring all of our food ends up on a table is by donating to local charities like Table to Table and Grace Place.