

DINNERLY



Chicken Pad Thai with Carrots & Snow Peas



20-30min



2 Servings

Pad thai is a Dinnerly go-to when it comes to dishes we love to recreate. Want to please even the pickiest and hungriest of eaters? It works like a charm. This pad thai is loaded with protein-packed eggs and chicken strips, crunchy peanuts, and good-for-you carrots and snow peas. We've got you covered!

WHAT WE SEND

- 5 oz pad Thai noodles
- ½ lb pkg chicken breast strips
- 3 oz carrots
- 4 oz snow peas
- 2 (1 oz) salted peanuts ²
- 1 lime
- 2 oz teriyaki sauce ^{3,4}

WHAT YOU NEED

- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar)
- 2 large eggs ¹
- neutral oil
- garlic

TOOLS

- large pot
- box grater
- large nonstick skillet

ALLERGENS

Egg (1), Peanuts (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

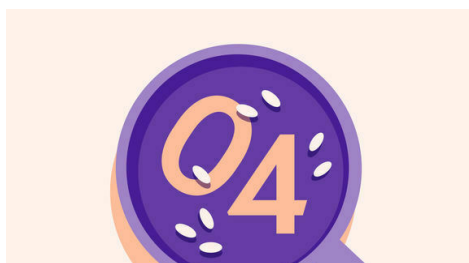
Calories 810kcal, Fat 37g, Carbs 78g, Protein 50g



1. Boil noodles

Bring a large pot of **salted water** to a boil. Add **noodles** and cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Drain noodles, then rinse under cold water and toss with ½ **teaspoon oil**.

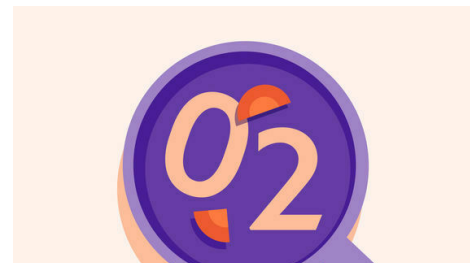
Pat **chicken** dry; cut into 1-inch pieces if necessary, then season all over with **salt** and **pepper**.



4. CHICKEN VARIATION

Add **snow peas**, **grated carrots**, and **chopped garlic**. Season to taste. Cook, stirring constantly, until fragrant and crisp-tender, 1–2 minutes. Transfer to a plate.

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken** in a single layer and cook until browned on bottom, 3 minutes. Stir; cook until cooked through, 2 minutes more. Transfer to plate with veggies.



2. Prep ingredients & sauce

Scrub **carrot**, then coarsely grate on the large holes of a box grater. Trim **snow peas**, then halve lengthwise. Finely chop **2 teaspoons garlic**. Coarsely chop **all of the peanuts**.

Into a small bowl, squeeze **1 tablespoon lime juice**. Whisk in **teriyaki** and ½ **tablespoon vinegar** until combined; set aside. Cut any **remaining lime** into wedges for serving.



5. Finish & serve

To same skillet over high heat, add **noodles**, **teriyaki mixture**, and **1 cup water**; cook, tossing frequently, until liquid is nearly evaporated, 5–7 minutes. Add **eggs**, **chicken**, and **veggies**; cook until warmed through, about 1 minute.

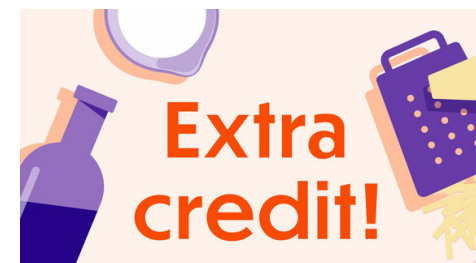
Serve **chicken & veggie pad thai** with **chopped peanuts** sprinkled over top and any **lime wedges** alongside for squeezing. Enjoy!



3. Cook eggs

In a separate small bowl, beat **2 large eggs** with a **pinch of salt**. Heat **2 teaspoons oil** in a large nonstick skillet over medium-high. Add eggs and cook, stirring gently, until scrambled, 1–2 minutes. Transfer to a cutting board; let cool slightly, then coarsely chop. Wipe out skillet.

Heat **1 tablespoon oil** in same skillet over medium-high.



6. Did you know?

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