

DINNERLY



Turkey Chow Fun with Snow Peas & Chili Oil



20-30min



2 Servings

You ask "How fun?" We say "Chow Fun!" This recipe hits all the mellow notes of that classic Chinese take-out noodle dish, but adds a drizzle of chili oil at the end for an unexpected kick. Add as much or as little as you like. The only requirement? Have a blast while you do! We've got you covered!

WHAT WE SEND

- 1 red onion
- 4 oz snow peas
- 2 oz teriyaki sauce ^{1,2}
- ½ oz chili garlic sauce
- 5 oz pad Thai noodles
- 10 oz pkg ground turkey

WHAT YOU NEED

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

TOOLS

- large pot
- large nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 800kcal, Fat 40g, Carbs 78g, Protein 35g



1. Prep ingredients

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

Finely chop **2 teaspoons garlic**. Halve **onion** and cut into ¾-inch pieces. Trim stem ends from **snow peas**, then cut in half crosswise.

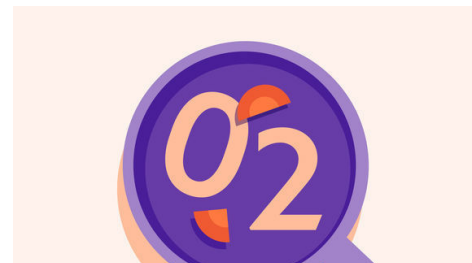
In a small bowl, stir to combine **teriyaki sauce** and **1½ teaspoons sugar**; set aside for step 5.



4. Start stir-fry

Heat **1 tablespoon oil** in reserved skillet over high. Add **turkey, chopped garlic**, and season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until liquid is evaporated and turkey is browned and cooked through, 5–7 minutes. Transfer to a plate.

Return skillet to high heat. Add **1 tablespoon oil** and **onions**; stir-fry until browned and crisp-tender, 3–4 minutes.



2. Make chili oil

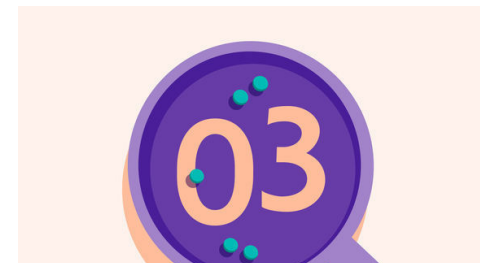
Heat **1 tablespoon oil** in a large nonstick skillet over medium until shimmering. Carefully pour into a second small heatproof bowl. Add **chili garlic sauce** and **a pinch of salt**; carefully stir, then set aside to cool. Reserve skillet for step 4.



5. Finish & serve

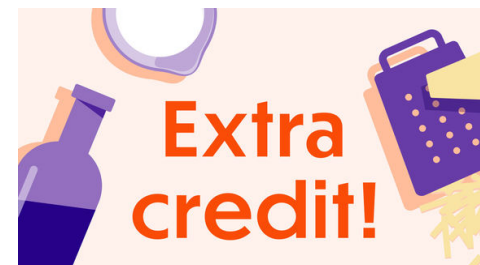
Add **snow peas** and **noodles** to skillet; stir-fry, using 2 spatulas to toss, until combined and snow peas are bright green, about 1 minutes. Return **turkey** to skillet and toss to combine. Add **teriyaki mixture** and **reserved cooking water**; cook until noodles are coated, 1–2 minutes.

Serve **turkey chow fun** with **chili oil** alongside for drizzling over top. Enjoy!



3. Cook noodles

Add **noodles** to pot with boiling **salted water**; cook, stirring occasionally to prevent sticking, until just tender, 6–8 minutes. Reserve **2 tablespoons cooking water**, then drain noodles and rinse under cold running water. Using kitchen shears, cut noodles in half directly in colander.



6. Did you know?

Ordering Dinnerly is not only more convenient, but it also reduces your carbon footprint. A study from the University of Michigan found that cooking with meal kits (including packaging) generates a much lower carbon footprint than purchasing the same ingredients at the grocery store. Considering every step in the process, average greenhouse gas emissions are ⅓ lower when cooking with meal kits.