



## Stir-Fried Curry Rice Noodles with Chicken

Chinese Broccoli & Peanuts



20-30min



2 Servings

We invite you to tuck into a pretty satisfying plate of noodles, stir-fried with lean chicken strips, Chinese broccoli, snow peas, tamari, and an Indian curry powder, which is full of complex flavor. A quick scallion omelette is chopped up for a protein-hit with each bite. Squeeze some fresh lime juice over the top with a sprinkle of chopped peanuts and dinner is served.



## What we send

- 4 oz snow peas
- 1 lime
- ½ lb Chinese broccoli
- 2 scallions
- 1 oz salted peanuts <sup>5</sup>
- 3 (½ oz) tamari soy sauce <sup>6</sup>
- 5 oz pad Thai noodles
- ¼ oz curry powder
- ½ oz chili garlic sauce
- 10 oz pkg chicken breast strips

## What you need

- kosher salt & ground pepper
- 2 large eggs <sup>3</sup>
- sugar
- neutral oil

## Tools

- large pot
- large nonstick skillet
- medium skillet

## Allergens

Egg (3), Peanuts (5), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

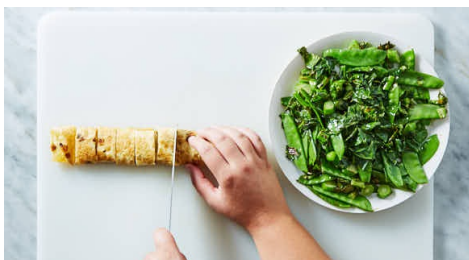
Calories 900kcal, Fat 39g, Carbs 89g, Protein 55g



### 1. Prep ingredients

Bring a large pot of **salted water** to a boil. Trim ends from **snow peas**. Cut **lime** into wedges. Cut **Chinese broccoli** crosswise into ½-inch pieces.

Trim **scallions**, then thinly slice, keeping dark greens separate. Whisk **2 large eggs** in a small bowl; season with **salt and pepper**. Coarsely chop **peanuts**. Pat **chicken** dry, then season all over with **salt and pepper**.



### 4. Stir-fry vegetables

Roll **omelette** like a jelly roll, then cut crosswise into ½-inch-wide ribbons.

Heat **2 teaspoons oil** in same skillet over high until shimmering. Add **Chinese broccoli** and cook, stirring, about 1 minute. Add **snow peas, half of the scallion greens**, and **a pinch of salt**; stir-fry until lightly browned in spots, about 2 minutes. Transfer to a plate.



### 2. Make sauce & cook noodles

In a small bowl, combine **all of the tamari** and **2 tablespoons sugar**; whisk to combine and set aside until step 5.

Add **noodles** to **boiling water** and cook, stirring frequently to prevent sticking, until just tender, 5–7 minutes (noodles will continue to cook in step 5). Drain noodles and rinse under cold water.



### 5. Stir-fry noodles

Return skillet to high and heat **2 tablespoons oil** until shimmering. Add **2 teaspoons curry powder** and cook, stirring, until fragrant, about 30 seconds.

Add **noodles** and **sauce**; cook, tossing frequently, until sauce is absorbed, about 3 minutes. Remove from heat, then toss in **sliced egg** and **vegetables**; season to taste with **salt**.



### 3. Cook scallion omelette

Meanwhile, heat **2 teaspoons oil** in a large nonstick skillet over medium-high. Add **sliced scallion whites and light greens** and cook until browned in spots, about 1 minute.

Add **eggs** and swirl pan to spread to the edges. Cover and cook until omelette is set, about 1 minute. Loosen edges with a spatula, then slide out onto a cutting board and let cool slightly.



### 6. Finish & serve

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken** in a single layer and cook, undisturbed, until browned, 3 minutes. Stir; cook until cooked through, 2 minutes more. Serve **noodles** topped with **chicken, chopped peanuts, remaining scallions**, and **half of the chili-garlic sauce** (depending on heat preference). Serve with **lime wedges** for squeezing. Enjoy!