

MARLEY SPOON



Coconut Turmeric Chicken & Rice Noodles

with Fried Shallots, Peanuts & Cilantro



20-30min



2 Servings

The comfort of a takeout dish meets the freshness of a home-cooked meal in this creamy noodle dish. Coconut milk powder, fish sauce, and turmeric create a vibrant golden sauce to coat chewy rice noodles. Tender chicken breast strips and crisp bell peppers help soak up the tangy sauce, while fried shallots and chopped peanuts add savory crunch.

What we send

- ¾ oz coconut milk powder ^{2,4}
- ½ oz fish sauce ¹
- ¼ oz turmeric
- 1 shallot
- 1 bell pepper
- ¼ oz fresh cilantro
- 1 oz salted peanuts ³
- 10 oz pkg chicken breast strips
- 5 oz pad Thai noodles
- 1 lime

What you need

- kosher salt & ground pepper
- sugar
- neutral oil

Tools

- medium pot
- medium skillet

Cooking tip

Before cutting the lime, place it on a flat surface. Roll it a few times under the palm of your hand using medium pressure. This helps loosen up the inside so you have more juice to squeeze!

Allergens

Fish (1), Milk (2), Peanuts (3), Tree Nuts (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 710kcal, Fat 26g, Carbs 81g, Protein 47g



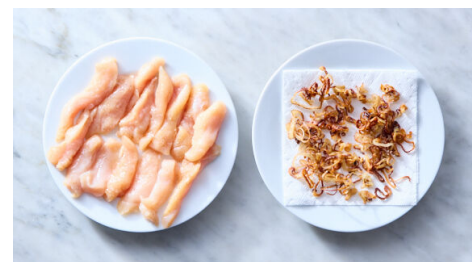
1. Prep ingredients

Bring a medium pot of **salted water** to a boil. In a medium bowl, whisk **coconut milk powder**, **fish sauce**, **¾ teaspoon sugar**, **½ teaspoon turmeric**, and **⅔ cup very hot tap water** until powder dissolves. Thinly slice **shallot**. Halve **pepper**, discard stem and seeds, then thinly slice. Pick **cilantro leaves** from **stems**; thinly slice stems. Crush or coarsely chop **peanuts**.



4. Cook chicken

Add **chicken** to skillet in a single layer. Cook, undisturbed, until chicken is golden brown on the bottom, about 3 minutes. Flip chicken and cook, undisturbed, until chicken is nearly cooked through, about 2 minutes more.



2. Fry shallots

Pat **chicken** dry; season all over with **salt** and **pepper**.

Heat **2 tablespoons oil** in a medium skillet over medium-high until shimmering. Add **half of the shallots** and fry, stirring frequently, until golden and crisp, 1-2 minutes.

Use a slotted spoon to transfer to a paper towel-lined plate; sprinkle with **salt**. Set aside until ready to serve. Reserve **oil** in skillet.



5. Cook noodles & sauce

Add **noodles** to boiling water and cook, stirring occasionally to prevent sticking, until al dente, 5-7 minutes. Drain noodles; rinse under cold water.

Meanwhile, reduce skillet heat to medium-low; add **coconut milk mixture** and **cilantro stems**. Cook, stirring occasionally, until slightly thickened and flavors meld, about 5 minutes. Add **pepper mixture**.

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)
View the recipe online by visiting your account at marleyspoon.com **#marleyspoon**



3. Cook veggies

Return same skillet to medium-high heat. Add **remaining shallots** and **bell pepper**. Cook, stirring occasionally, until crisp-tender and browned in spots, 3-5 minutes. Transfer to a plate.



6. Finish & serve

Cut **lime** into 6 wedges. Toss **rice noodles**, **chicken**, and **veggies** in **coconut sauce**; squeeze 1 lime wedge over top. Season to taste with **salt** and **pepper**.

Top with **cilantro leaves**, **peanuts**, and **fried shallots**. Serve with **remaining lime wedges** for squeezing over top. Enjoy!