

DINNERLY



Chicken & Rice Noodle Stir-Fry with Carrots & Peanuts



20-30min



2 Servings

Someone asked if we'd rather whip up a quick hearty dinner or indulge in a bowl of our favorite Asian flavors. We couldn't answer—it was a THAI (sorry not sorry). So we gave you this slurpable dinner of both. It's a bowl of tender chicken, scrambled egg, crisp carrots, salty peanuts, scallions, and noodles tossed in a savory stir-fry sauce. We've got you covered!

WHAT WE SEND

- 5 oz pad Thai noodles
- 2 scallions
- 3 oz carrots
- 2 (1 oz) salted peanuts ²
- 3 oz stir-fry sauce ^{3,4}
- ½ lb pkg chicken breast strips
- ¼ oz granulated garlic

WHAT YOU NEED

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

TOOLS

- large pot
- 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 850kcal, Fat 35g, Carbs 97g, Protein 48g



1. Cook 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**. Cut noodles in half directly in colander with kitchen shears. Set aside for step 5.



2. Prep veggies & sauce

Trim ends from **scallions**; thinly slice on an angle, keeping dark greens separate. Scrub and trim **carrot**; halve lengthwise, then thinly slice on an angle crosswise. Coarsely chop **all of the peanuts**.

In a small bowl, whisk together **stir-fry sauce**, ¼ **cup warm water**, 2 **tablespoons sugar**, and 1 **teaspoon vinegar**; set aside until step 5.



3. Scramble eggs

Pat **chicken** dry; cut into ½-inch pieces, if necessary.

In a small bowl, whisk to combine 2 **large eggs** with a **pinch of salt**. Heat 2 **teaspoons oil** in a large nonstick skillet over medium-high, tilting skillet to coat. Add eggs and cook, stirring gently, until scrambled, about 2 minutes. Transfer to a cutting board. Let cool slightly, then coarsely chop. Wipe out skillet.



4. Cook veggies & chicken

Heat ½ **tablespoons oil** in same skillet over medium-high. Add **carrots** and **sliced scallion whites and light greens**; cook, stirring, until fragrant and slightly softened, 1–2 minutes.

Push veggies to edge of skillet. Add **chicken** and ¼ **teaspoon granulated garlic**; cook, undisturbed, until chicken is lightly browned on the bottom, 2–3 minutes (it won't be cooked through).



5. Finish & serve

To skillet with **chicken and veggies**, add **noodles** and toss to combine. Stir in **sauce mixture** and **scrambled eggs**. Cook over high heat, tossing constantly, until noodles are coated, chicken is cooked through, and sauce is slightly thickened, 2–3 minutes.

Serve **chicken and noodle stir-fry** with **chopped peanuts** and **scallion dark greens** sprinkled over top. Enjoy!



6. Did you know?

After we made the switch to becoming a paperless company at our US and Australian sites, we avoided 2.6 million sheets of paper waste in 2020. As we implement this in all our sites globally, we'll save more than 6 million sheets of paper per year.