

DINNERLY



Shrimp, Bacon & Egg Pad Thai with Peas



20-30min



2 Servings

Is there any better day than breakfast-for-dinner day? Could be the worst day ever. Stepped in a puddle on the way to work. Spilled coffee on your blouse. Bumper to bumper traffic on the way home. But, hey, breakfast for dinner!!! Turns that frown upside-down. Forget the pancakes, we're giving you bacon and eggs, but in the form of a savory pad Thai. Breakfast feels but with dinnertime in mind. We've got you covered!

300

WHAT WE SEND

- 1 yellow onion
- 4 oz pkg thick-cut bacon
- 2 (½ oz) tamari soy sauce ²
- 1 pkt Sriracha
- 5 oz pad Thai noodles
- 10 oz pkg shrimp ³
- 5 oz peas

WHAT YOU NEED

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

TOOLS

- large pot
- large nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 850kcal, Fat 30g, Carbs 86g, Protein 61g



1. Prep ingredients

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

Halve **onion** and thinly slice. Finely chop **2 teaspoons garlic**. Thinly slice **bacon** crosswise into ¼-inch pieces.

In a small bowl, whisk together **all of the tamari, Sriracha, 2 tablespoons sugar, and 1 tablespoon vinegar**.

In a second small bowl, whisk **2 large eggs** and **a pinch of salt**.



4. SHRIMP VARIATION

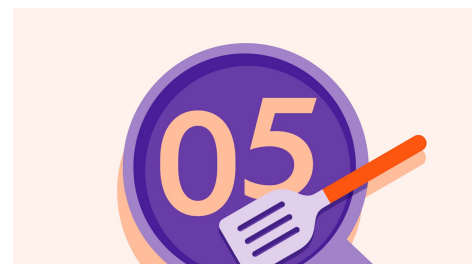
Drain **all but 2 tablespoons bacon fat** from skillet. Pat **shrimp** very dry and season all over with **salt and pepper**.

Add **sliced onions** and cook over high heat, stirring, until onions are beginning to soften, about 2 minutes. Add **shrimp** and cook until just curled and pink, 3 minutes. Add **chopped garlic**; cook, stirring occasionally, until fragrant, about 30 seconds.



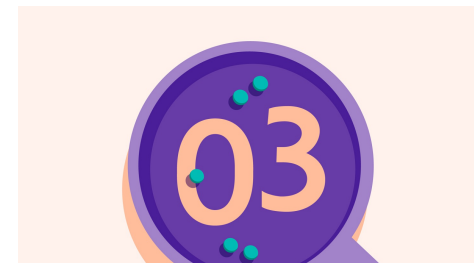
2. Cook noodles

Add **noodles** to pot with boiling **salted water** and cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Drain noodles, then rinse under cold running water and toss with ½ **teaspoon oil**; set aside until step 5.



5. Finish noodles & serve

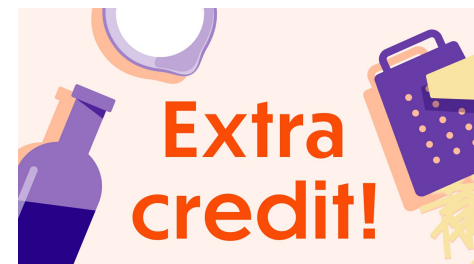
To same skillet, add **noodles, peas, and tamari-Sriracha mixture**; cook, tossing frequently, until noodles are coated and sauce is absorbed, 2–3 minutes. Remove from heat and stir in **bacon and eggs**; season to taste with **salt** and serve. Enjoy!



3. Cook bacon & eggs

Heat **1 teaspoon oil** in a large nonstick skillet over medium-high. Add **eggs** and cook, gently stirring to scramble, until soft curds form, about 1 minute. Transfer to a cutting board and break into large pieces. Wipe out skillet.

Add **bacon** and cook, stirring occasionally, until golden-brown and crisp, about 5 minutes. Transfer to a paper towel-lined plate.



6. Leftovers!

Since it's basically breakfast in noodle form, you should definitely save any leftovers for chowing down on for breakfast or lunch the next day!