

DINNERLY



Red Curry Ground Beef Rice Noodles with Scallions



ca. 20min



2 Servings

When weeknight dinners are feeling a little repetitive, sometimes you have to drop a major flavor bomb. Thai red curry paste and coconut milk powder are all you need to take stir-fried beef and noodles from basic to best-thing-you-ate-all-week. We've got you covered!

WHAT WE SEND

- 5 oz pad Thai noodles
- 2 scallions
- 10 oz pkg grass-fed ground beef
- 1 oz Thai red curry paste ⁶
- $\frac{3}{4}$ oz coconut milk powder ^{7,15}

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- sugar
- white wine vinegar (or apple cider vinegar) ¹⁷

TOOLS

- medium saucepan
- medium skillet

ALLERGENS

Soy (6), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 840kcal, Fat 41g, Carbs 73g, Protein 36g



1. Cook noodles

Bring a medium saucepan of **salted water** to a boil over high heat. Add **noodles** and cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Reserve **1 cup cooking water**. Drain noodles, then rinse under cold running water and toss with **1 tablespoon oil**; set aside until step 4.



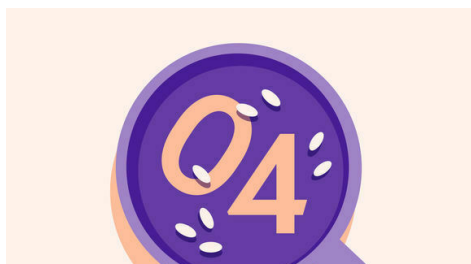
2. Brown beef

Trim ends from **scallions**, then cut into 1-inch pieces, keeping dark greens separate. Heat **2 tablespoons oil** in a medium skillet over high. Add **ground beef** and cook, breaking up into large pieces, until browned and cooked through, about 5 minutes. Season with $\frac{1}{2}$ **teaspoon salt** and **a few grinds of pepper**.



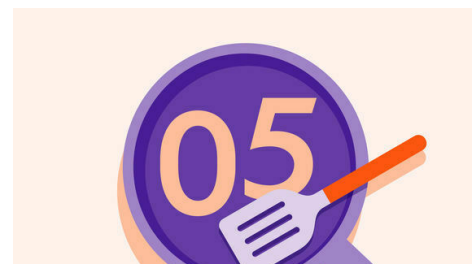
3. Add scallions & curry

To skillet with **beef**, stir in **scallion whites and light greens**; cook, stirring occasionally, until softened, 2–3 minutes. Add **curry paste** and cook, stirring constantly, until fragrant and slightly darkened, about 1 minute.



4. Add noodles

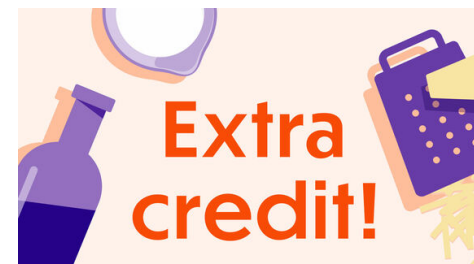
To same skillet, add **noodles, scallion dark greens, coconut milk powder, $\frac{1}{2}$ cup cooking water**, and **$1\frac{1}{2}$ tablespoons sugar**. Cook, stirring constantly and scraping up any browned bits from bottom of skillet, until sauce is reduced and noodles are coated.



5. Finish & serve

To same skillet, stir in **1 teaspoon vinegar** and season to taste with **salt and pepper** (if noodles are dry, add more cooking water as needed to thin sauce).

Serve **red curry rice noodles** topped with **a few grinds of pepper**, if desired. Enjoy!



6. Add some citrus!

Curry and lime juice are a match made in heaven. Slice a lime into wedges and serve alongside for squeezing over top.