



## Chicken Pad Thai

with Peppers & Peanuts



20-30min



2 Servings

Everything's better homemade, and that couldn't be truer for chicken pad thai! Tender chicken, peppers, and rice noodles stir-fry with scrambled eggs and a sweet and savory sauce. Crunchy peanuts are an essential finishing touch, as are fresh cilantro leaves and a bright squeeze of lime.



## What we send

- 5 oz pad Thai noodles
- 1 lime
- ½ oz fish sauce <sup>4</sup>
- 2 oz sweet & sour sauce <sup>6</sup>
- 1 bell pepper
- garlic
- 1 oz salted peanuts <sup>5</sup>
- ¼ oz fresh cilantro
- 10 oz pkg chicken breast strips

## What you need

- kosher salt & ground pepper
- neutral oil
- sugar
- 1 large egg <sup>3</sup>

## Tools

- large saucepan
- large nonstick skillet

## Allergens

Egg (3), Fish (4), Peanuts (5), Soy (6).  
May contain traces of other allergens.  
Packaged in a facility that packages  
gluten containing products.

## Nutrition per serving

Calories 740kcal, Fat 35g, Carbs 80g,  
Protein 47g



### 1. Boil noodles

Bring a large saucepan 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. Toss with **1 teaspoon oil** to prevent sticking.



### 2. Prep sauce

Meanwhile, squeeze **1 tablespoon lime juice** into a small bowl. Whisk in **fish sauce, sweet and sour sauce, and 1 tablespoon sugar**. Set aside until step 5.

Cut **any remaining lime** into wedges.



### 3. Prep ingredients

Halve **pepper**, discard stem and seeds, and thinly slice.

Finely chop **2 teaspoons garlic**. Coarsely chop **peanuts**. Tear **cilantro leaves** from stems; discard stems.

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



### 4. Cook chicken & peppers

Heat **2 teaspoons oil** in a large nonstick skillet over high until lightly smoking. Add **chicken** and cook, stirring occasionally, until cooked through, 4-5 minutes. Transfer to a plate.

To same skillet, add **peppers** and a **drizzle of oil**; cook, stirring occasionally, until tender and lightly browned, 3-5 minutes. Transfer to plate with chicken.



### 5. Stir-fry noodles & eggs

To same skillet over high heat, add **garlic** and **1 tablespoon oil**. Cook, stirring, until lightly browned, 30-60 seconds. Add **noodles** and **sauce**; cook, stirring and tossing, until noodles absorb sauce and start to brown, 2-4 minutes.

Push noodles to side of skillet; add **1 large egg** and **1 teaspoon oil** to open side. Using a rubber spatula, gently stir until set but still wet.



### 6. Finish & serve

Stir **eggs** into **noodles** and cook, breaking up large pieces of egg, until fully cooked, 30-60 seconds. Mix in **chicken, peppers, and peanuts**; season to taste with **salt** and **pepper**.

Serve **chicken pad thai** with **cilantro leaves** torn over top and **lime wedges** alongside. Enjoy!