

# DINNERLY



## Coconut Rice Noodles with Chicken Peanuts, Peppers & Lime



20-30min



2 Servings

Fresh and flavorful, these Thai-style coconut noodles are as tasty and satisfying as they are easy to prepare. Tender chicken breast strips simmer in a savory coconut broth before we toss them with crisp-tender bell peppers and al dente rice noodles. The noodles soak up the rich coconut sauce before we scatter on crushed peanuts and give a squeeze of fresh lime for a bright and crunchy topping. We've got you covered!

## WHAT WE SEND

- ¾ oz coconut milk powder<sup>2,4</sup>
- ½ oz fish sauce<sup>1</sup>
- 1 bell pepper
- 1 oz salted peanuts<sup>3</sup>
- ½ lb pkg chicken breast strips
- 5 oz pad Thai noodles
- 1 lime

## WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- garlic
- neutral oil

## TOOLS

- medium pot
- medium skillet
- fine-mesh sieve

## COOKING TIP

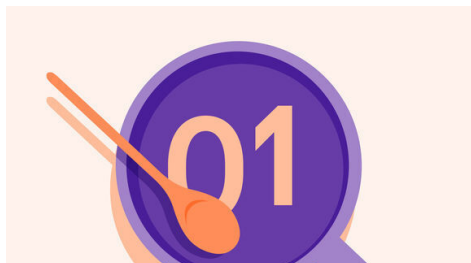
Before cutting the lime, place it on a flat surface. Roll it a few times under the palm of your hand using medium pressure. This helps loosen up the inside so you have more juice to squeeze!

## 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

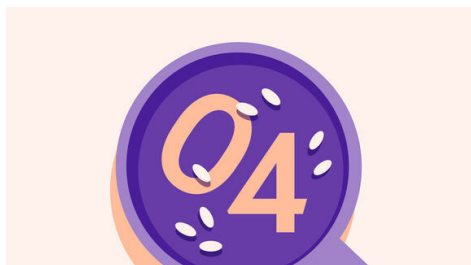
Calories 630kcal, Fat 24g, Carbs 73g, Protein 40g



### 1. Prep ingredients

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

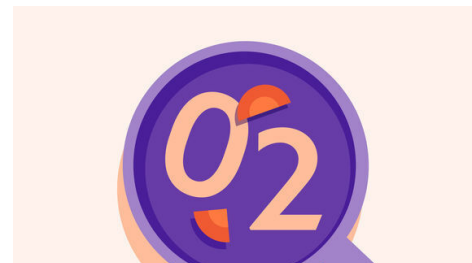
In a medium bowl, whisk **coconut milk powder**, **fish sauce**, and ¾ **teaspoon sugar** into ¾ **cup very hot tap water** until powder dissolves. Thinly slice **2 large garlic cloves**. Halve **pepper**, discard seeds and stem, then thinly slice. Using a mallet or rolling pin, crush **peanuts** in packet.



### 4. Cook noodles & sauce

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

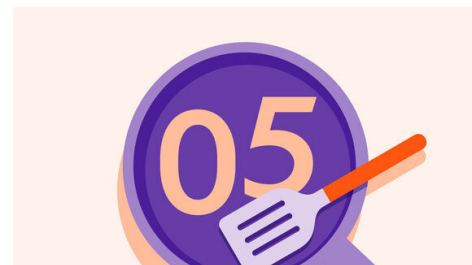
Meanwhile, reduce skillet heat to medium-low; add **coconut milk mixture** and **garlic**. Cook over medium heat, stirring occasionally, until slightly thickened and flavors meld, about 5 minutes. Return **peppers** to skillet.



### 2. Cook peppers

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

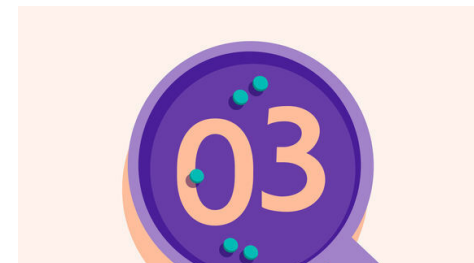
Heat 1½ **tablespoons oil** in a medium skillet over medium-high. Add **peppers**; cook, stirring occasionally, until crisp-tender and browned in spots, 3–5 minutes. Transfer to a plate.



### 5. Finish & serve

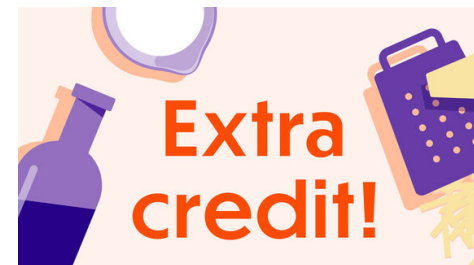
Cut **lime** into 6 wedges. Toss **rice noodles**, **chicken**, and **veggies** in **coconut sauce** in skillet; squeeze **1 lime wedge** over top. Season to taste with **salt** and **pepper**.

Top with **peanuts**. Serve with **remaining lime wedges** for squeezing over top. Enjoy!



### 3. Cook chicken

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



### 6. Check us out!

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