

# DINNERLY



## Red Curry Ground Lamb 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 lamb 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 ground lamb
- 1 oz Thai red curry paste <sup>1</sup>
- $\frac{3}{4}$  oz coconut milk powder <sup>2,3</sup>

### WHAT YOU NEED

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

### TOOLS

- medium saucepan
- medium skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 900kcal, Fat 54g, Carbs 73g, Protein 33g



#### 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.



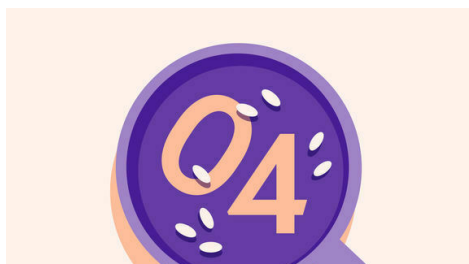
#### 2. Brown lamb

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 lamb** 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**.



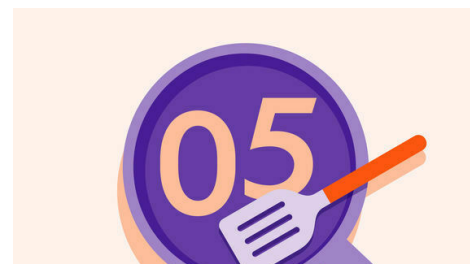
#### 3. Add scallions & curry

To skillet with **lamb**, 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

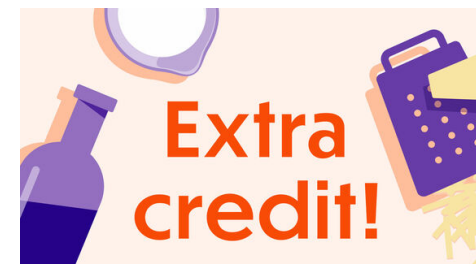
To same skillet, add **noodles, scallion dark greens, coconut milk powder,  $\frac{1}{2}$  cup cooking water**, and  **$1\frac{1}{2}$  tablespoons sugar**. Cook, stirring constantly and scraping up any browned bits from bottom of skillet, until sauce is reduced and noodles are coated.



#### 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.