

DINNERLY



Red Curry Rice Noodles & Ready Made Chicken

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 chicken 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
- ½ lb pkg ready to heat chicken
- 1 oz Thai red curry paste ¹
- ¾ oz coconut milk powder ^{2,3}

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 650kcal, Fat 26g, Carbs 73g, Protein 35g



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 chicken

Trim ends from **scallions**, then cut into 1-inch pieces, keeping dark greens separate. Use your fingers or two forks to break up **chicken** into bite-sized pieces.

Heat **2 tablespoons oil** in a medium skillet over high. Add **chicken** and cook until browned and heated through, 2–3 minutes. Season with **salt** and **pepper**.



3. Add scallions & curry

To skillet with **chicken**, 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, ½ cup cooking water**, and **1½ 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.