

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^{2,4}
- ½ oz fish sauce¹
- 1 bell pepper
- 1 oz salted peanuts³
- 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

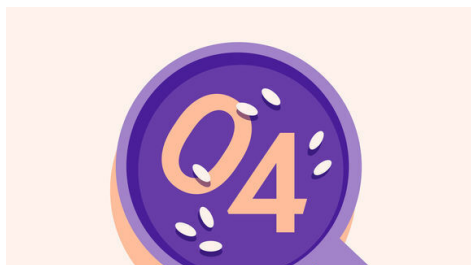
Calories 630kcal, Fat 24g, Carbs 73g, Protein 40g



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.

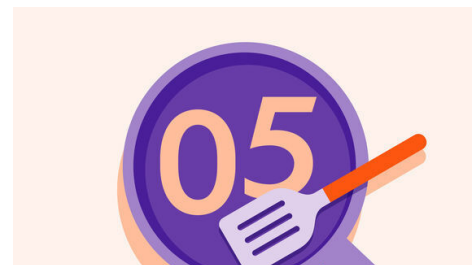
Meanwhile, reduce skillet heat to medium-low; add **coconut milk mixture** and **garlic**. Cook over medium heat, stirring occasionally, until slightly thickened and flavors meld, about 5 minutes. Return **peppers** to skillet.



2. Cook peppers

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

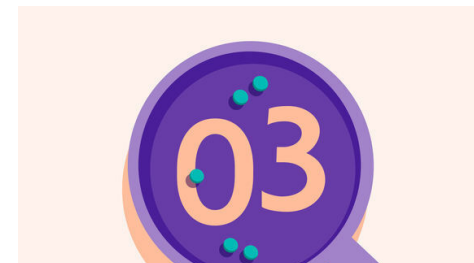
Heat 1½ **tablespoons oil** in a medium skillet over medium-high. Add **peppers**; cook, stirring occasionally, until crisp-tender and browned in spots, 3–5 minutes. Transfer to a plate.



5. Finish & serve

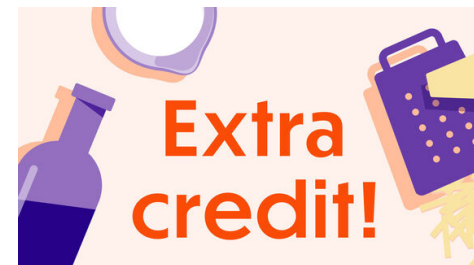
Cut **lime** into 6 wedges. Toss **rice noodles**, **chicken**, and **veggies** in **coconut sauce** in skillet; squeeze **1 lime wedge** over top. Season to taste with **salt** and **pepper**.

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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