

DINNERLY



Thai Chicken-Noodle Stir-Fry with Green Beans



ca. 20min



2 Servings

You could buy 15 ingredients to make a big batch of your own curry paste, but we gave you a quality premade paste so you don't have to! It's crammed with classic flavors like red pepper, lemongrass, kaffir lime, spices, and galangal (similar to ginger). It's a stir-fry for the masses. We've got you covered!

WHAT WE SEND

- 1 oz fresh ginger
- garlic
- ½ lb boneless, skinless chicken strips
- 4 oz green beans
- 1 lime
- 1 oz Thai red curry paste ⁶
- 7 oz pkg stir-fry noodles (use ⅔)

WHAT YOU NEED

- kosher salt
- freshly ground pepper
- neutral oil
- sugar

TOOLS

- large saucepan
- microplane or grater
- large nonstick skillet

ALLERGENS

Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 630kcal, Fat 26g, Carbs 67g, Proteins 48g



1. Prep chicken

Bring a large saucepan of **salted water** to a boil. Finely chop **¾ of the ginger** (save rest for own use) and **2 teaspoons garlic**. Transfer **chicken** to a medium bowl, then add **ginger, garlic, 1 tablespoon oil, ½ teaspoon salt**, and **several grinds pepper**. Let sit until step 4.



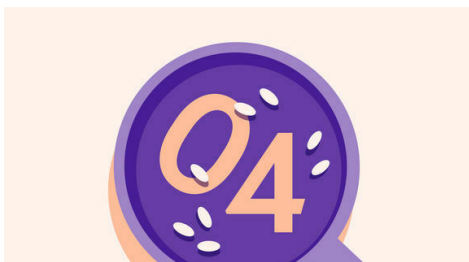
2. Make sauce

Trim stem ends from **green beans**, then cut into 1-inch pieces. Into a small bowl, finely grate **¼ teaspoon lime zest** and squeeze **1½ tablespoons juice**. Cut **any remaining lime** into wedges. Add **curry paste, 2 teaspoons sugar, 1 teaspoon salt**, and **⅓ cup water**. Stir to dissolve **sugar**.



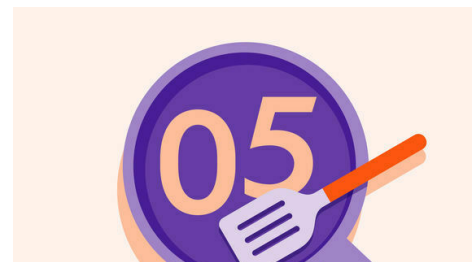
3. Cook noodles

Add **⅔ of the noodles** (save rest for own use) to boiling water and cook, stirring frequently, until tender but not mushy, 4–6 minutes. Reserve **¼ cup cooking water**, drain noodles, and rinse under lukewarm running water. Use kitchen scissors to cut noodles in half in colander.



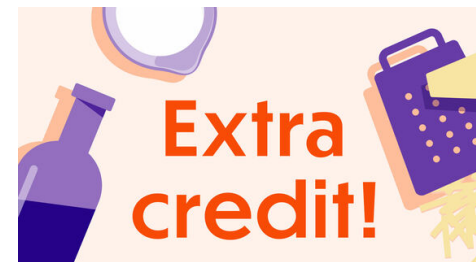
4. Stir-fry beans & chicken

Meanwhile, heat **1 tablespoon oil** in a large nonstick skillet over high until shimmering. Add **green beans** and **a pinch of salt** and stir-fry until browned in spots, 4–5 minutes. Transfer to a plate. Add **1 tablespoon oil** to same skillet and heat until shimmering. Add **chicken** in a single layer; cook without stirring until browned on the bottom, 2–3 minutes.



5. Finish & serve

Add **noodles** and **green beans** to skillet in **chicken** and stir-fry until heated through, about 1 minute. Stir **sauce**, then add to skillet; cook, tossing, until sauce is slightly absorbed and noodles are lightly browned, 2–3 minute. Stir in **1 tablespoon cooking water** at a time, as needed to moisten noodles. Serve **stir-fry** with **lime wedges** for squeezing over. Enjoy!



6. Pro-tip: Rice Noodles!

Stirring frequently while cooking helps to prevent the rice noodles from sticking together and cooking unevenly. Start checking the noodles after 4 minutes, and cook until just al dente (the noodles should be slightly chewy when drained, as they will finish cooking in the sauce in Step 5).