



Take-Out Style: Chicken Pad Thai

with Peanuts & Cilantro



20-30min



2 Servings

Pad Thai is one of our favorite street foods to recreate at home. This version is loaded with flavor, thanks to a sweet and tangy sauce made with fish sauce, sugar, and a splash of lime juice. It perfectly coats stir-fry rice noodles, tender chicken, and veggies. The dish is topped off with crunchy, salty peanuts and fresh cilantro. And just like your favorite takeout, the leftovers will taste great the next day.

What we send

- 7 oz pkg stir-fry noodles
- 2 limes
- ½ oz fish sauce ⁴
- 1 bell pepper
- 1 bunch scallions
- garlic
- 1 oz salted peanuts ⁵
- ¼ oz fresh cilantro
- 12 oz pkg chicken breasts

What you need

- kosher salt & ground pepper
- sugar
- 2 large eggs ³
- neutral oil

Tools

- large saucepan
- large nonstick skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Egg (3), Fish (4), Peanuts (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

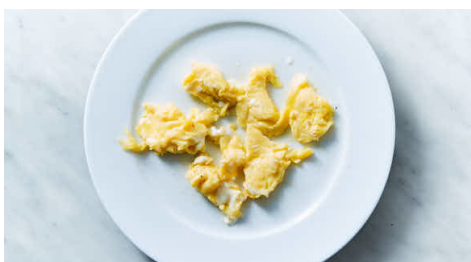
Nutrition per serving

Calories 980kcal, Fat 36g, Carbs 108g, Proteins 61g



1. Cook noodles

Bring a large saucepan of **salted water** to a boil over high heat. Add **rice noodles**, and cook, stirring occasionally to prevent clumping, until just tender, 4–6 minutes. Drain and rinse noodles under cool water, then drain well again. Cut noodles in colander in half with kitchen shears; set aside until step 6.



4. Scramble eggs

In a small bowl, beat **2 large eggs** with a **pinch of salt**. Heat **2 teaspoons oil** in a large nonstick skillet over medium-high, tilting to coat bottom of skillet. Add eggs and cook, stirring gently, until scrambled, about 2 minutes. Transfer to a cutting board and chop into small pieces, if necessary. Wipe out skillet.



2. Prep sauce

Squeeze **2 tablespoons lime juice** into a small bowl. Whisk in **fish sauce**, **2 tablespoons sugar**, and **¼ cup warm tap water**. Set aside until step 6. Cut any remaining lime into wedges.



5. Cook aromatics

Heat **2 tablespoons oil** in the same skillet over high. Add **peppers** and **scallions** and cook, stirring constantly, until fragrant, about 1 minute. Add **chicken** and **chopped garlic** to skillet. Cook, stirring, until chicken is lightly browned but not cooked through, about 2 minutes.



3. Prep ingredients

Halve **pepper**, discard stem and seeds, then thinly slice. Trim **scallions**, then cut into 1-inch pieces. Finely chop **1 teaspoon garlic**. Coarsely chop **peanuts**. Coarsely chop **cilantro leaves and stems** together. Pat **chicken** dry, then thinly slice crosswise; season all over with **salt** and **pepper**.



6. Finish & serve

Add **noodles**, **sauce**, and **scrambled eggs** to same skillet. Cook over high heat, tossing often, until sauce is mostly absorbed, noodles are slightly browned in spots, and chicken is cooked through, 2–3 minutes. Serve **chicken pad Thai** topped with **cilantro** and **peanuts**. Enjoy!