

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 why bother? We're bringing you a quality premade paste packed full of 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
- 5 oz pkg stir-fry noodles

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- sugar

TOOLS

- large saucepan
- microplane or grater
- colander
- 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 620kcal, Fat 26g, Carbs 73g, Proteins 29g



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. Add **ginger, garlic, 1 tablespoon oil, ½ teaspoon salt, and several grinds of pepper**; toss to combine. Let sit until step 4.



2. Prep beans & 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**. Add **curry paste, 2 teaspoons sugar, 1 teaspoon salt, and ⅓ cup water**; stir to combine until sugar is dissolved. Cut **any remaining lime** into wedges.



3. Boil noodles

Add **noodles** to boiling water and cook, stirring frequently, until just tender, 4–6 minutes (see our pro tip in step 6!). Reserve **¼ cup cooking water**, then drain noodles and rinse under lukewarm water. Use kitchen scissors to cut noodles in half directly in colander.



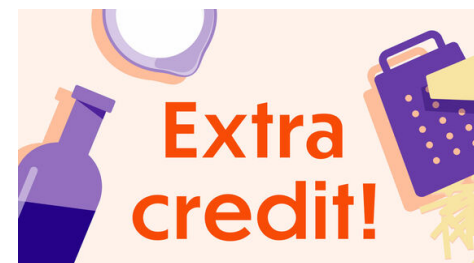
4. Stir-fry beans & chicken

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 with **chicken**; stir-fry until heated through, about 1 minute. Stir **sauce** to combine, then add to skillet; cook, tossing, until noodles are well coated, 2–3 minute. Stir in **1 tablespoon cooking water** at a time, as needed to moisten noodles. Serve **chicken-noodle 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).