

DINNERLY



Thai Curry Chicken Noodle Stir-Fry with Scallions



30-40min



2 Servings

We've been living in our hibernation clothes for some time now, so it feels appropriate that, like the squirrels, we're loading up! Not on acorns, silly....On dinner! These comfort food meals are choose-your-own-adventure-style. Choose to fill your plate with an extra serving OR store some away for the next day OR share with another hibernating friend. It's a win win win. We've got you covered!

WHAT WE SEND

- 1 bunch scallions
- garlic
- 2 (7 oz) pkgs udon noodles ¹
- ½ lb pkg chicken breast strips
- 2 (½ oz) pkts tamari soy sauce ⁶
- 1 pkt red curry ⁶

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- sugar
- butter ⁷

TOOLS

- large pot
- medium nonstick skillet

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 690kcal, Fat 16g, Carbs 108g, Proteins 32g

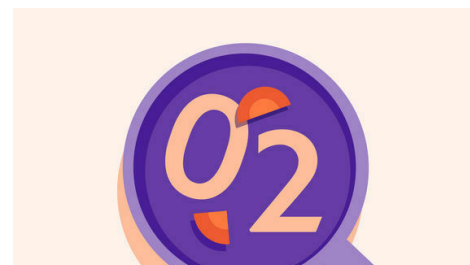


1. Prep ingredients

Bring a large pot of **salted water** to a boil.

Trim ends from **scallions** and thinly slice.

Finely chop **2 teaspoons garlic**.



2. Cook noodles

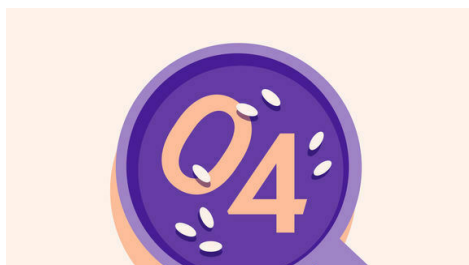
Add **noodles** to boiling **salted water** and cook until al dente, 7–8 minutes. Drain noodles and return to pot off heat; set aside for step 5.



3. Brown chicken

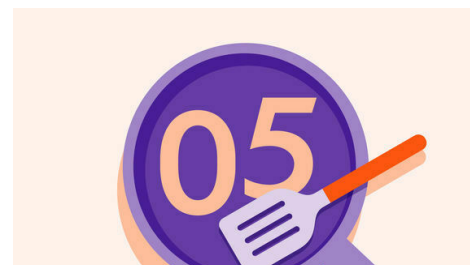
Pat **chicken** dry; season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add chicken and sauté until well browned all over and cooked through, 3–5 minutes. Transfer to a plate.



4. Make curry sauce

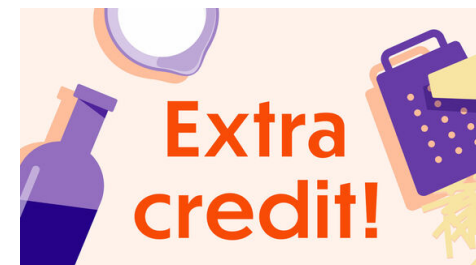
To same skillet, add **red curry**, **all of the tamari**, **chopped garlic**, **¼ cup water** and **½ teaspoon sugar**; cook, scraping up any browned bits from bottom of skillet, 30 seconds.



5. Finish & serve

Return pot with **noodles** to medium-high heat and pour in **curry sauce**. Add **chicken**, **2 tablespoons butter**, and **⅔ of the scallions**. Cook, stirring, until noodles are well coated, 1–2 minutes. Season to taste with **salt** and **pepper**.

Serve **Thai curry chicken noodle stir-fry** topped with **remaining scallions**. Enjoy!



6. Up the veg!

Toss in sliced bell peppers with the curry sauce in step 3 or stir in fresh spinach in step 5 for a nutritious pop of green!