

DINNERLY



Chicken & Rice Noodle Stir-Fry with Carrots & Peanuts



20-30min



2 Servings

Someone asked if we'd rather whip up a quick hearty dinner or indulge in a bowl of our favorite Asian flavors. We couldn't answer—it was a **THAI** (sorry not sorry). So we gave you this slurpable dinner of both. It's a bowl of tender chicken, scrambled egg, crisp carrots, salty peanuts, scallions, and noodles tossed in a savory stir-fry sauce. We've got you covered!

WHAT WE SEND

- 5 oz pkg pad Thai noodles
- 1 oz scallions
- 1 carrot
- garlic
- 2 (1 oz) pkts salted peanuts⁵
- 1 pkt stir-fry sauce^{1,6}
- ½ lb pkg chicken breast strips

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- sugar
- white wine vinegar (or apple cider vinegar)¹⁷
- 2 large eggs³

TOOLS

- large pot
- large nonstick skillet

ALLERGENS

Wheat (1), Egg (3), Peanuts (5), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 860kcal, Fat 39g, Carbs 90g, Proteins 47g



1. Cook noodles

Bring a large pot of **salted water** to a boil. Add **noodles** and cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Drain noodles, then rinse under cold water and toss with ½ **teaspoon oil**. Cut noodles in half directly in colander with kitchen shears. Set aside for step 5.



2. Prep veggies & sauce

Trim ends from **scallions**; thinly slice on an angle, keeping dark greens separate. Scrub and trim **carrot**; halve lengthwise, then thinly slice on an angle crosswise. Finely chop 1 **teaspoon garlic**. Coarsely chop **peanuts**.

In a small bowl, whisk together **stir-fry sauce**, ¼ **cup warm water**, 2 **tablespoons sugar**, and 1 **teaspoon vinegar**.

Pat **chicken** dry.



3. 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 skillet to coat. Add eggs and cook, stirring gently, until scrambled, about 2 minutes. Transfer to a cutting board. Let cool slightly, then coarsely chop. Wipe out skillet.



4. Cook veggies & chicken

Heat 1½ **tablespoons oil** in same skillet over medium-high. Add **carrots** and **sliced scallion whites and light greens**; cook, stirring, until fragrant and slightly softened, 1–2 minutes.

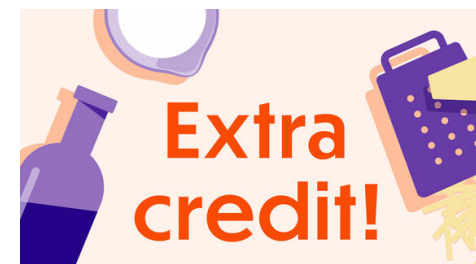
Push veggies to edge of skillet. Add **chicken** and **chopped garlic**; cook, undisturbed, until chicken is lightly browned on the bottom, 2–3 minutes (it won't be cooked through).



5. Finish & serve

Transfer **noodles** to skillet with **chicken and veggies**, tossing to combine. Stir in **sauce mixture** and **scrambled eggs**. Cook over high heat, tossing constantly, until noodles are coated, chicken is cooked through, and sauce is slightly thickened, 2–3 minutes.

Serve **chicken and noodle stir-fry** with **chopped peanuts** and **scallion dark greens** sprinkled over top. Enjoy!



6. Feed a crowd!

Suddenly have more mouths to feed? Bulk this up by adding more veggies like broccoli, cabbage, or peppers along with the carrots in step 4.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**