

DINNERLY



Take-Out Asian Noodle Stir-Fry with Bell Peppers & Snow Peas



20-30min



2 Servings

There's a lot of Asian noodle content out there. But, we want to make your weeknight dinner plans crystal clear—much like these quick-cooking cellophane noodles (also known as bean thread or glass noodles), which become crystal clear like glass when cooked. They're delightfully sticky making the perfect addition to our sweet and savory teriyaki stir-fry. We've got you covered!

WHAT WE SEND

- 2 (2 oz) cellophane noodles
- 1 bell pepper
- 4 oz snow peas
- 1 oz fresh ginger
- 2 oz teriyaki sauce ^{2,3}
- ½ oz toasted sesame oil ⁴

WHAT YOU NEED

- garlic
- 2 large eggs ¹
- kosher salt & ground pepper
- neutral oil, such as vegetable

TOOLS

- medium saucepan
- fine-mesh sieve
- medium nonstick skillet

ALLERGENS

Egg (1), Soy (2), Wheat (3), Sesame (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 470kcal, Fat 20g, Carbs 62g,
Protein 12g



1. Soak & cut noodles

Bring a medium saucepan of water to a boil. Place **noodles** in a medium bowl, then carefully pour boiling water over noodles and let sit until tender, about 10 minutes. Drain noodles in a fine-mesh sieve. Cut noodles into smaller pieces with kitchen shears.



2. Cut veggies & aromatics

Meanwhile, halve **pepper**, discard stem and seeds, then cut crosswise into thin strips. Trim ends from **snow peas**, then halve crosswise on an angle. Peel and finely chop **1 teaspoon each of garlic and ginger**.



3. Scramble eggs

In a small bowl, whisk **2 large eggs**, then season with **a pinch each of salt and pepper**. Heat **2 teaspoons neutral oil** in a large nonstick skillet over medium-high. Add eggs and cook, stirring gently, until soft curds form, about 1 minute. Transfer to a plate and use a fork to cut eggs into large pieces. Wipe skillet clean, if necessary.



4. Stir-fry veggies

Heat **1 tablespoon neutral oil** in same skillet over high until shimmering. Add **peppers** and cook, stirring occasionally, until peppers are softened and browned in spots, about 5 minutes. Add **garlic, ginger, and snow peas** to skillet. Cook, stirring, until snow peas are barely tender and bright green, 1–2 minutes. Season to taste with **salt and pepper**.



5. Finish stir-fry & serve

Add **teriyaki sauce, 3 tablespoons water, and 1½ teaspoons of the sesame oil** to skillet with **veggies**, then bring to a simmer. Remove skillet from heat, add **noodles and scrambled eggs**, and toss to coat noodles in sauce. Season to taste with **salt and pepper**. Enjoy!



6. Make it meaty!

This bowl of noodles may be veggie-forward, but we understand you may have some carnivores at the table, so feel free to top it off with pan-seared shrimp or chicken.