

DINNERLY



Coconut Curry Ramen with Snow Peas & Jammy Eggs



20-30min



2 Servings

Just thinking about a warm bowl of Chinese egg noodles has the same effect as putting on a well-worn pair of sweatpants, curling up on the couch, and binge-watching our favorite TV show. Add in jammy eggs, curry spices, and sweet notes of coconut milk, and all we can really say is, "You're welcome." We've got you covered!

WHAT WE SEND

- 2 (2½ oz) Chinese egg noodles ^{1,5}
- ¾ oz coconut milk powder ^{2,4}
- 2 scallions
- 4 oz snow peas
- ¼ oz curry powder
- ¼ oz granulated garlic
- 2 oz tamari soy sauce ³

WHAT YOU NEED

- kosher salt & ground pepper
- 2 large eggs ¹
- neutral oil
- butter ²
- apple cider vinegar (or white wine vinegar)

TOOLS

- medium pot

ALLERGENS

Egg (1), Milk (2), Soy (3), Tree Nuts (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 610kcal, Fat 37g, Carbs 67g, Protein 16g



1. Cook eggs & noodles

Bring a medium pot of **water** to a boil. Lower **2 large eggs** into pot; cook for 5–7 minutes. Use a slotted spoon to transfer to a bowl of **ice water**.

Return water in pot to a boil. Add **noodles**; cook, stirring occasionally to prevent sticking, until al dente, 4–5 minutes. Reserve **1½ cups cooking water**; drain noodles. Reserve pot for step 3.



2. Prep ingredients

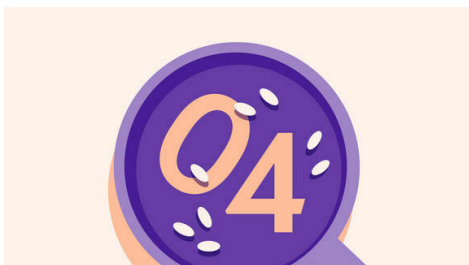
In a medium bowl, whisk to combine **2 cups hot tap water** and **coconut milk powder** until smooth; set aside until step 4.

Trim ends from **scallions**, then thinly slice. Trim **snow peas**, then thinly slice lengthwise.



3. Cook snow peas

Heat **1½ teaspoons oil** in reserved pot over high. Add **snow peas**, and season with **salt** and **pepper**. Cook until bright green and browned in spots, about 2 minutes. Transfer to a plate until step 5.



4. Make broth

Heat **2 tablespoons oil** in same pot over medium-low. Add **3½ teaspoons curry powder**, **half the scallions**, and **½ teaspoon granulated garlic**; cook until fragrant, 30 seconds. Add **coconut milk**, **reserved cooking water**, and **tamari**; bring to a boil over high. Reduce to medium, then stir in **2 tablespoons butter** and **1 teaspoon vinegar**; cook until butter is melted, 1–2 minutes.



5. Finish & serve

Season **broth** to taste with **salt** and **pepper**. Remove pot from heat, then stir in **noodles** and **snow peas**. Peel **eggs**, then halve.

Spoon **coconut curry ramen** into bowls, and top with **jammy eggs**. Sprinkle **remaining scallions** over top. Enjoy!



6. Add a protein!

Craving extra protein? Add a protein pack and stir some shrimp or thinly sliced chicken breasts into your ramen in step 4. Simply sauté for 3–4 minutes, or until cooked through, before adding the garlic, curry powder, and scallions.