

DINNERLY



Low-Cal Veggie Drunken Noodles with Broccoli, Peppers & Cilantro

 ca. 20min  2 Servings

These noodles are lit in more ways than one (excuse the pun). We gave the classic Thai stir-fried noodle dish the vegetarian treatment with broccoli, bell peppers, scrambled eggs, and cilantro, tossed in a super flavorful sauce that brings it on home. Getting lit yourself is not required to enjoy food this good. We've got you covered!

WHAT WE SEND

- 1 bell pepper
- ½ lb broccoli
- ¼ oz fresh cilantro
- 5 oz pad Thai noodles
- ¼ oz granulated garlic
- 3 oz stir-fry sauce ^{2,3}
- 1.8 oz kecap manis ^{2,3}

WHAT YOU NEED

- kosher salt & ground pepper
- 2 large eggs ¹
- neutral oil

TOOLS

- medium saucepan
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 590kcal, Fat 18g, Carbs 92g, Protein 17g



1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil over high.

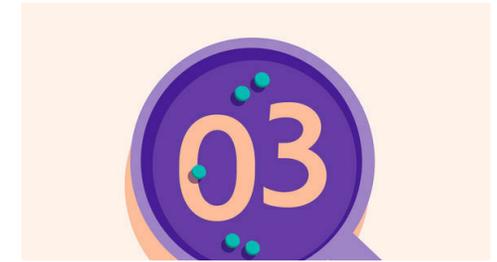
Halve **pepper**, discard stem and seeds, then cut into ¼-inch slices. Cut **broccoli** into 1-inch florets, if necessary. Pick **cilantro leaves** from stems; discard stems.

In a small bowl, whisk together **2 large eggs** and a **pinch of salt**; set aside.



2. Cook noodles

Add **noodles** to saucepan with boiling **salted water** and cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Drain noodles, rinse under cold water, then toss with **1 teaspoon oil**. Set aside until step 5.



3. Cook eggs

While **noodles** cook, heat **2 teaspoons oil** in a medium nonstick skillet over medium until shimmering. Add **eggs**, then swirl skillet to evenly coat. Cook until bottom is set and top is dry, about 1 minute. Transfer to a cutting board; once cool enough to handle, slice into ½-inch wide strips. Set aside until step 5.



4. Stir-fry veggies

Heat **1 tablespoon oil** in same skillet over high until shimmering. Add **broccoli, peppers**, and **½ teaspoon granulated garlic**; season with **salt** and **pepper**. Cook, stirring frequently, until veggies are crisp-tender, 2–3 minutes.



5. Finish & serve

To skillet with **veggies**, add **noodles, half of the stir-fry sauce**, and all the **kecap manis**. Cook, tossing frequently, until noodles are warmed through and coated in sauce, 1–2 minutes. Off heat, stir in **eggs**. Season to taste with **salt** and **pepper**.

Serve **veggie drunken noodles** topped with **cilantro leaves**. Enjoy!



6. Did you know?

Although reducing food waste is a top priority, sometimes in spite of best efforts, we end up with leftovers in our test kitchen and packing facilities. When that happens, we still make sure it doesn't go to waste. One way of ensuring all of our nutritious food ends up on a table is by donating to local charities like Table to Table and Grace Place.