

DINNERLY



Broken Veggie Wonton Stir-Fry with Snow Peas & Carrots



20-30min



2 Servings

Don't let the name trip you up. This dish is anything but broken. We're taking the best parts of those individually filled veggie wontons you all know and love, and tossing them into a speedy (and deeply soul-satisfying) stir-fry. We've got you covered!

WHAT WE SEND

- 1 oz fresh ginger (use half)
- garlic (use 2 large cloves)
- 1 carrot
- 2 oz snow peas
- 2 oz tamari soy sauce ⁶
- 2½ oz edamame ⁶
- ½ lb lasagna sheets ^{1,3}

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil, such as vegetable
- sugar
- white wine vinegar (or apple cider vinegar) ¹⁷
- eggs ³

TOOLS

- large pot with a lid
- medium nonstick skillet
- colander

ALLERGENS

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

NUTRITION PER SERVING

Calories 710kcal, Fat 28g, Carbs 86g, Protein 28g



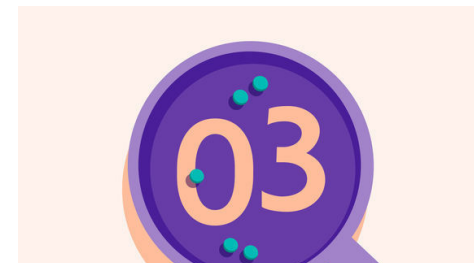
1. Prep ingredients

Bring a large pot of **salted water** to a boil. Peel and finely chop **half of the ginger** and **2 teaspoons garlic**. Trim ends from **carrot** and thinly slice on an angle. Trim ends from **snow peas**; cut in half crosswise. In a small bowl, combine **tamari**, **1 tablespoon oil**, **1 tablespoon sugar**, and **2 teaspoons vinegar**. Stack **noodles** and cut crosswise into 1½-inch squares.



2. Cook eggs

In a small bowl, lightly beat **2 large eggs** and season with **salt** and **pepper**. Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Transfer eggs to skillet, then cook, stirring gently, until just set, 1–2 minutes. Transfer eggs to a plate and return skillet to stovetop.



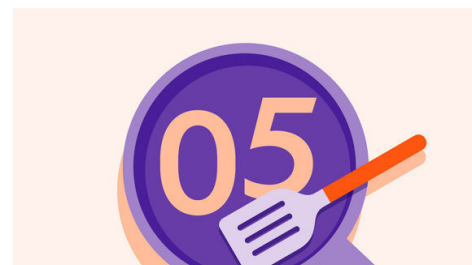
3. Stir-fry veggies

Heat **1 tablespoon oil** in same skillet over medium-high. Transfer **chopped garlic and ginger** to skillet and cook until fragrant, about 30 seconds. Add **edamame** and **carrots**, then cook until just tender, 2–3 minutes. Add **snow peas** and cook until warm, about 30 seconds. Remove skillet from heat and cover to keep warm.



4. Cook noodles

Cook **pasta squares** in boiling water, stirring constantly, and just until tender, 1–2 minutes. Reserve **2 tablespoons pasta water**, then drain well. Rinse pasta squares and drain again.



5. Finish & serve

Heat skillet with **veggies** over high. Stir **tamari mixture**, then add to skillet along with **reserved pasta water**. In batches, add **noodles**, stirring after each addition, until **pasta** is coated, about 2 minutes. Gently stir in **eggs** and cook until warm, about 1 minute; season to taste with **salt** and **pepper**. Serve **broken veggie wonton stir-fry** right away. Enjoy!



6. Take it to the next level

Finish off your noodles off with a sprinkle of chopped peanuts or a drizzle of chili oil for an extra kick.