



Stir-Fried Curry Noodles

with Chinese Broccoli & Peanuts



20-30min



2 Servings

We invite you to tuck into a satisfying plate of noodles that's chock-full of green vegetables (two of our favorites: Chinese broccoli and snow peas). They're stir-fried with tamari and curry powder, infusing the dish with complex flavor. Ribbons of scallion omelet deliver protein in each bite. Chopped peanuts are there, too, for salty crunchiness, while lime juice and Sriracha add brightness and a nice kick.

What we send

- 1 oz scallions
- 4 oz snow peas
- ½ lb Chinese broccoli
- 1 oz salted peanuts ⁵
- 1 lime
- 3 (½ oz) tamari in fish-shaped pods ⁶
- 7 oz pkg stir-fry rice noodles
- curry powder (use 2 tsp)
- 2 pkts Sriracha ¹⁷

What you need

- kosher salt & ground pepper
- 2 large eggs ³
- sugar
- neutral oil

Tools

- large pot
- colander
- large nonstick skillet

Allergens

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

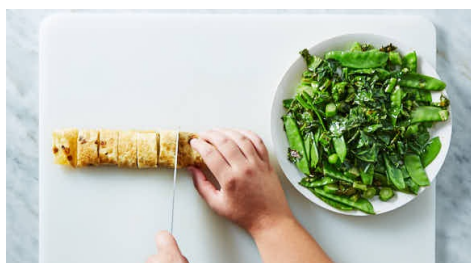
Nutrition per serving

Calories 840kcal, Fat 38g, Carbs 111g, Protein 20g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Trim **scallions**, then thinly slice, keeping dark greens separate. Whisk **2 large eggs** in a small bowl; season with **salt** and **pepper**. Trim ends from **snow peas**. Cut **Chinese broccoli** crosswise into ½-inch pieces. Coarsely chop **peanuts**. Cut **lime** into wedges.



4. Stir-fry vegetables

Roll **omelet** like a jelly roll, then cut crosswise into ½-inch wide ribbons. Heat **2 teaspoons oil** in same skillet over high until shimmering. Add **Chinese broccoli** and cook, stirring, about 1 minute. Add **snow peas, half of the scallion dark greens, and a pinch of salt**, and stir-fry until lightly browned in spots, about 2 minutes more. Transfer to a plate.



2. Make sauce & cook noodles

In a small bowl, whisk to combine **all of the tamari** and **2 tablespoons sugar**. Add **noodles** to boiling water, cook, stirring occasionally to prevent sticking, until just tender, 6-8 minutes. Drain noodles, then rinse under warm water.



5. Stir-fry noodles

Heat **2 tablespoons oil** in same skillet over high until shimmering. Add **2 teaspoons of the curry powder** and cook, stirring, until fragrant, about 30 seconds. Add **noodles** and **sauce**; cook, tossing frequently, until sauce is absorbed, about 3 minutes. Remove from heat and toss in **omelet** and **vegetables**; season to taste with **salt**.



3. Cook scallion omelet

Meanwhile, heat **2 teaspoons oil** in a large nonstick skillet over medium-high. Add **scallion whites and light greens** and cook, stirring, until browned in spots, about 1 minute. Add **eggs** and swirl skillet to spread to the edges. Cover, and cook until omelet is set, about 1 minute. Loosen edges with a spatula, then slide out onto a cutting board and let cool slightly.



6. Serve

Top **stir-fried curried rice noodles** with remaining **scallion dark greens, chopped peanuts, and half of the Sriracha** (or more, depending on heat preference). Serve **noodles** with **lime wedges** on the side, for squeezing over. Enjoy!