

DINNERLY



Veggie Pad See Ew with Broccoli & Cashews



20-30min



2 Servings

Pad See Ew is a Thai fried-rice noodle dish. It's a take-out style dish that's so quick and easy to cook that you'd lose time if you were to hit up your favorite online food delivery site and wait for it to arrive at your doorstep. We've got you covered!

WHAT WE SEND

- 7 oz pkg stir-fry noodles
- garlic (use 1 large clove)
- ½ lb broccoli
- 1 oz scallions
- 1 oz salted cashews ¹⁵
- 2 oz tamari soy sauce ⁶

WHAT YOU NEED

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

TOOLS

- medium pot
- medium nonstick skillet

ALLERGENS

Egg (3), Soy (6), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 740kcal, Fat 32g, Carbs 99g, Proteins 20g



1. Cook rice noodles

Bring a medium pot of **salted water** to a boil. Add **noodles** to boiling water and cook, stirring occasionally to prevent sticking, until just tender, 6–8 minutes. Drain noodles and rinse under warm water. Using kitchen shears, cut noodles in half directly in the colander.



2. Prep ingredients

Meanwhile, peel and finely chop **1 teaspoon garlic**. Trim ends from **broccoli**, then cut crowns into 1-inch florets. Trim **scallions**, then cut dark greens into 1-inch pieces and thinly slice the rest.



3. Toast cashews

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **cashews** and cook, stirring constantly, until toasted and fragrant, about 2 minutes (watch closely). Using a slotted spoon, transfer to paper towel-lined plate to drain. Coarsely chop cashews; season with **salt**. Reserve skillet with **oil**.



4. Cook eggs

Whisk **2 large eggs** in a medium bowl. Heat reserved skillet with **cashew oil** over medium-high. Add **1 tablespoon thinly sliced scallions**; cook until fragrant, about 30 seconds. Add eggs, swirling to spread to the edges. Cover and cook until eggs are set, 1–2 minutes. Use a spatula to slide out onto a cutting board. Slice into 1-inch strips.



5. Stir-fry noodles & sauce

Heat **1 tablespoon oil** in same skillet over medium-high. Add **broccoli**, cook until tender, 4–5 minutes. Stir in **chopped garlic**, **scallion dark greens**, and **1 tablespoon sugar**; cook, stirring, until fragrant, 30 seconds. Add **noodles**, **eggs**, **tamari**, and **2 teaspoons oil**, stirring to combine. Sprinkle **veggie pad see ew** with **toasted cashews** and **remaining scallions**. Enjoy!



6. Spice it up!

Add a few shakes of hot sauce. a hit of sambal oelek, or a freshly sliced Fresno or serrano chile to the stir-fry in step 5.