

# DINNERLY



## Better-Than-Takeout:

Veggie Pad See Ew with Broccoli & Cashews



20-30min



2 Servings

Pad See Ew is a Thai fried-rice noodle specialty. It's a take-out style dish that's so quick and easy to cook, you'd probably lose time if you were to hit up your favorite 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 (use  $\frac{3}{4}$ )
- garlic
- $\frac{1}{2}$  lb broccoli
- 2 oz salted cashews <sup>15</sup>
- 2 oz tamari soy sauce <sup>6</sup>
- 2 (1 oz) scallions

## WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- 2 large eggs <sup>3</sup>
- sugar

## TOOLS

- large pot
- colander
- 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 860kcal, Fat 36g, Carbs 103g, Proteins 25g



### 1. Cook rice noodles

In a large pot, combine  $\frac{3}{4}$  of the noodles and **2½ quarts water (10 cups)**. Cover and bring to a boil, stirring occasionally. Uncover and cook over high heat, stirring to prevent sticking and to allow for even cooking, until tender, about 6 minutes. Drain noodles, rinse under cold water, then drain again.



### 2. Prep ingredients

Finely chop **1 teaspoon garlic**. Trim stem ends from **broccoli**; cut crowns into 1-inch florets. Trim **scallions**; 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**; cook, stirring constantly, until toasted and fragrant, about 2 minutes (watch closely). Off heat; use a slotted spoon to transfer to a paper towel-lined plate to drain. Reserve skillet with **oil**. Coarsely chop cashews; season with **salt**.



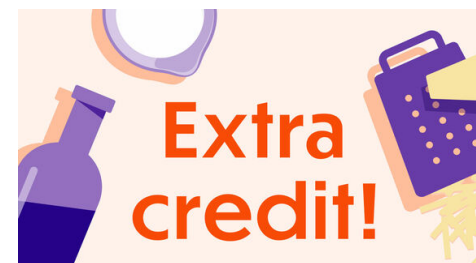
### 4. Cook eggs

Whisk **2 large eggs** in a medium bowl. Heat reserved skillet with **cashew oil** over medium-high. Add **1 tablespoon of the 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. Add **1 tablespoon sugar, scallion dark greens, and chopped garlic**; cook, stirring until fragrant, 30 seconds. Add **noodles, eggs, tamari, and 2 teaspoons oil**; stir to combine. Sprinkle **veggie pad see ew** with **toasted cashews** and **remaining scallions**. Enjoy!



### 6. Pro tip: rice noodles!

Stirring frequently while cooking helps to prevent the rice noodles from sticking together and cooking unevenly. Start checking the noodles after 6 minutes, and cook until just al dente (the noodles should be slightly chewy when drained, as they will finish cooking in the sauce in Step 5).