

DINNERLY



Bacon & Egg Pad Thai with Peas



20-30min



2 Servings

Is there any better day than breakfast-for-dinner day? Could be the worst day ever. Stepped in a puddle on the way to work. Spilled coffee on your blouse. Bumper to bumper traffic on the way home. But, hey, breakfast for dinner!!! Turns that frown upside-down. Forget the pancakes, we're giving you bacon and eggs, but in the form of a savory pad Thai. Breakfast feels but with dinnertime in mind....

WHAT WE SEND

- medium yellow onion
- garlic
- bacon
- Sriracha
- rice noodles
- peas

WHAT YOU NEED

- 2 large eggs ³
- coarse kosher salt
- sugar
- white wine vinegar

TOOLS

- colander
- large nonstick skillet
- medium saucepan

ALLERGENS

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

NUTRITION PER SERVING

Energy 800.0kcal, Fat 49.0g, Proteins 24.0g, Carbs 65.0g



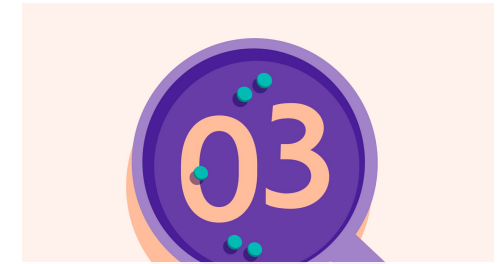
1. Prep ingredients

Bring a large pot of **salted water** to a boil. Halve **onion**, then peel and thinly slice. Peel and finely chop **2 large garlic cloves**. Thinly slice **bacon** crosswise into ¼-inch pieces. In a small bowl, whisk **all of the tamari and Sriracha, 2 tablespoons sugar, and 1 tablespoon vinegar**. In a small bowl, whisk **2 eggs with a pinch of salt**.



2. Cook noodles

Add **noodles** to boiling water and cook, stirring frequently, until tender but not mushy, 5–7 minutes. Drain and rinse under cold water.



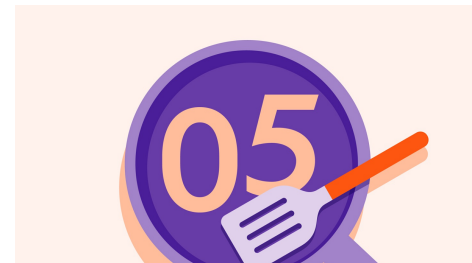
3. Cook bacon & eggs

Heat **1 teaspoon oil** in a large nonstick skillet over medium-high. Add **eggs** and scramble until soft curds form, about 1 minute. Transfer to a cutting board and break into large pieces. Wipe skillet clean, if necessary. Add **bacon** to skillet, and cook, stirring occasionally, until golden-brown and crisp, about 5 minutes. Transfer to a paper towel-lined plate.



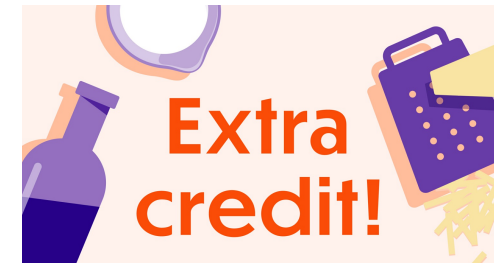
4. Cook onion & garlic

Drain **all but 2 tablespoons bacon fat** from skillet. Add **sliced onions** and cook over high heat, stirring, until crisp-tender and browned, about 3 minutes. Stir in **garlic** and cook until fragrant, about 30 seconds.



5. Finish noodles & serve

Add **noodles, peas, and tamari-Sriracha mixture** to skillet, and cook, tossing frequently, until sauce is absorbed, 2–3 minutes. Off the heat, toss in **bacon and egg**, and season to taste with **salt**. Enjoy!



6. Leftovers!

Since it's basically breakfast in noodle form, you should definitely save any leftovers for chowing down on for breakfast or lunch the next day!