

# DINNERLY



## Bacon & Egg Pad Thai with Peas



20-30min



4 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

- garlic
- bacon
- rice noodles
- large yellow onion
- peas
- Sriracha sauce

## WHAT YOU NEED

- 3 large eggs <sup>3</sup>
- coarse kosher salt
- sugar
- white wine vinegar

## TOOLS

- colander
- large nonstick skillet
- large pot

## ALLERGENS

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

## NUTRITION PER SERVING

Energy 770.0kcal, Fat 48.0g, Proteins 23.0g, Carbs 62.0g



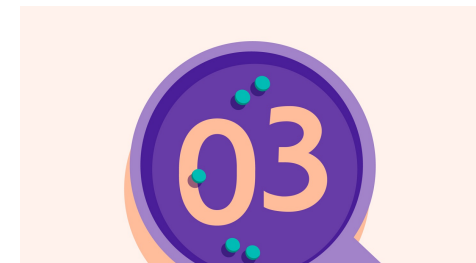
### 1. Prep ingredients

Bring a large pot of **salted water** to a boil. Halve **onion**, then peel and thinly slice. Peel and finely chop **3 large garlic cloves**. Thinly slice **all of the bacon** crosswise into ¼-inch pieces. In a small bowl, whisk **all of the tamari and Sriracha**, ¼ cup **sugar**, and **2 tablespoons vinegar**. In a small bowl, whisk **3 eggs** with a **pinch of salt**.



### 2. Cook noodles

Add **all of the 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 **2 teaspoons 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, until golden-brown and crisp, 5–7 minutes. Transfer to a paper towel-lined plate.



### 4. Cook onion & garlic

Drain **all but ¼ cup bacon fat** from skillet. Add **onions** and cook over high heat, stirring, until crisp-tender and browned, about 5 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**, 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!