

Vegetarian Pad See Ew

with Broccoli & Cashews



20-30min



2 Servings

Pad See Ew is a popular street food dish in Thailand. Noodles are stir-fried with a sweet and savory sauce along with meat and veggies. Our version is vegetarian packed with broccoli, sweet red bell peppers, scallions, and scrambled eggs. The sauce is a mix of tamari and sugar, which adds an incredible depth of flavor to the stir-fried noodles. This plate is a winner for meat and veggie lovers ...

What we send

- stir-fry noodles
- broccolini
- garlic
- scallions
- red bell pepper

What you need

- 1 large egg³
- kosher salt & ground pepper
- sugar

Tools

- colander
- large nonstick skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

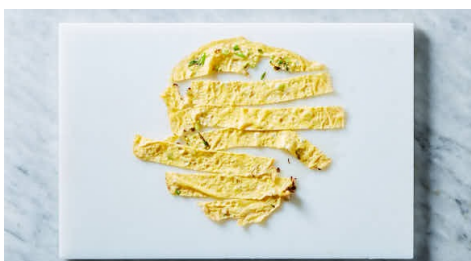
Nutrition per serving

Calories 750kcal, Fat 30g, Carbs 107g, Proteins 19g



1. Cook rice noodles

Bring a medium pot of **salted water** to a boil. Add **noodles** to boiling water and cook, stirring frequently, until tender, 5-7 minutes. Drain and rinse noodles under warm water. Using kitchen shears, cut noodles in the colander in half.



4. Cook egg

In a small bowl, beat **1 large egg**. Heat **1 teaspoon oil** in same skillet over medium-high. Add **1 tablespoon scallion whites**; cook until fragrant, about 30 seconds. Add egg to skillet and swirl to spread egg to the edges. Cover, and cook until egg is set, 15-30 seconds. Use a spatula to slide out onto a cutting board. Slice into 1-inch strips.



2. Prep ingredients

Meanwhile, peel and finely chop **1 teaspoon garlic**. Trim ends from **broccolini**, then thinly slice stems and halve florets if large. Halve **pepper**, remove stem, core and seeds, then cut into 1/2-inch pieces. Trim ends from **scallions**, then thinly slice on an angle, keeping dark greens separate.



5. Stir-fry ingredients

Heat **1 tablespoon oil** in same skillet over high. Add **peppers** and **broccolini**. Cook until crisp-tender, about 4 minutes. Add **garlic, remaining scallion whites, and 1 tablespoon sugar**; cook until fragrant, about 30 seconds. Add **rice noodles, sliced egg, tamari, and 2 teaspoons oil**. Cook, stirring, until combined. Remove from heat.



3. Toast cashews

Heat **2 teaspoons oil** in a large nonstick skillet over medium-high. Add **cashews** and cook, stirring, until browned in spots, about 2 minutes. Transfer to a paper-towel lined plate and season with **salt**.



6. Finish & serve

Coarsely chop **cashews**. Add **half of each of the cashews and scallions greens** to skillet, stirring to combine. Season to taste with **salt and pepper**. Serve **pad see ew** topped with **remaining cashews and scallion greens**. Enjoy!