



DINNERLY



FAST

LOW CALORIE

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

- stir-fry rice noodles
- broccoli crowns
- tamari soy sauce ⁶
- garlic
- roasted, salted cashews ¹⁵
- scallions

WHAT YOU NEED

- kosher salt & ground pepper
- sugar

TOOLS

- colander
- nonstick skillet
- pot

ALLERGENS

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

NUTRITION PER SERVING

Calories 550kcal, Fat 32g, Carbs 51g, Proteins 21g



1. Cook rice noodles

Bring a medium pot of **salted water** to a boil. Add **noodles** and cook, stirring frequently, until tender, 5–7 minutes. Drain and rinse noodles 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 into 1-inch florets. Trim ends from **scallions**, then cut dark greens into 1-inch pieces and thinly slice the rest.



3. Toast cashews

Line a plate with paper towels. 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. 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 eggs** in a medium bowl. Heat same skillet with cashew oil over medium-high. Add **1 tablespoon scallion whites**; cook until fragrant, about 30 seconds. Add eggs to skillet, swirling pan to spread eggs to the edges. Cover and cook, until egg is set, about 1 minute. Use a spatula to slide eggs 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 **garlic**, **dark scallion greens**, and **1 tablespoon sugar**; cook until fragrant, about 30 seconds. Add **noodles**, **eggs**, **tamari**, and **2 teaspoons oil**, stirring to combine. Sprinkle **veggie pad see ew** with **toasted cashews** and **remaining scallions**. Enjo...



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.