



DINNERLY



FAST

LOW CALORIE

Veggie Pad See Ew with Broccoli & Cashews

 20-30min  4 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

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

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 50g, Proteins 21g



1. Cook rice noodles

Bring a large 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 **2 teaspoons 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 **2 tablespoons oil** in a large nonstick skillet over medium-high. Add **cashews** and cook, stirring constantly, until toasted and fragrant, about 2 minutes. Transfer to paper towel-lined plate to drain; season with **salt**. Coarsely chop cashews. Reserve skillet with **oil**.



4. Cook eggs

Whisk **4 eggs** in a medium bowl. Heat same skillet with cashew oil over medium-high. Add **2 tablespoons of the scallion whites**; cook until fragrant, about 30 seconds. Add eggs, swirling skillet to spread eggs 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 **2 tablespoons oil** in same skillet over medium-high. Add **broccoli**, cook until tender, 5–6 minutes. Stir in **garlic**, **dark scallion greens**, and **2 tablespoons sugar**; cook until fragrant, 1 minute. Add **noodles**, **eggs**, **all of the tamari**, and **4 teaspoons oil**; stir to combine. Sprinkle **veggie pad see ew** with **toasted cashews** and **remaining scallions**. Enj..



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.