



# DINNERLY



**FAST**

**ONE POT**

## **Vegetarian Pad Thai** with Carrots & Snow Peas

 20-30min  2 Servings

Pad Thai is a favorite when it comes to the Thai dishes we love to recreate. It always works a charm—even on the pickiest and hungriest of eaters! Ours is veggie-style, loaded with protein-packed eggs and peanuts, and good-for-you-veggies, carrots and snow peas. We've got you covered!

## WHAT WE SEND

- rice noodles
- tamari soy sauce <sup>6</sup>
- lime
- garlic
- carrots
- snow peas
- peanuts <sup>5</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- white wine vinegar <sup>17</sup>

## TOOLS

- box grater
- colander
- nonstick skillet

## ALLERGENS

Peanuts (5), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 880kcal, Fat 39g, Carbs 120g, Proteins 21g



### 1. Prep noodles & sauce

Place **noodles** in a large bowl and cover with very hot tap water. Let sit until pliable, at least 20 minutes. Meanwhile, squeeze **1 tablespoon lime juice** into a small bowl; cut any remaining lime into wedges. To bowl with lime juice, whisk in **tamari**, **2 tablespoons sugar**, and **½ tablespoon vinegar**, until sugar dissolves.



### 2. Prep ingredients

Trim and discard ends from **carrots**, then grate on the large holes of a box grater. Trim and discard ends from **snow peas**, then halve lengthwise. Peel and finely chop **2 teaspoons garlic**. Coarsely chop **all of the peanuts**.



### 3. Cook eggs

In a small bowl, beat **2 large eggs** with a **pinch of salt**. Heat **2 teaspoons oil** in a large nonstick skillet over medium-high, tilting to coat skillet. Add eggs and cook, stirring gently, until scrambled, 1–2 minutes. Transfer to a cutting board; coarsely chop once cool enough to touch. Wipe out skillet.



### 4. Cook veggies

Heat **2 tablespoons oil** in same skillet over medium-high. Add **carrots**, **snow peas**, **chopped garlic**, and a **pinch each salt and pepper**. Cook, stirring constantly, until fragrant and crisp tender, 1–2 minutes; season to taste with **salt**. Transfer veggies to a plate and return skillet to heat. Drain **noodles**, rinse with warm water, and drain again.



### 5. Finish & serve

Using kitchen shears, cut **noodles** in half in colander. Add to hot skillet along with **tamari sauce** and **1 cup water**. Cook over medium–high heat, tossing frequently, until liquid is nearly evaporated, 5–7 minutes. Add **eggs** and **veggies**; cook until warm, about 1 minute. Season with **salt** and **pepper**. Garnish with **peanuts** and serve **lime wedges** for squeezing. Enjoy!



### 6. Add a protein boost!

While some may think this dish is perfect just as it is, we can understand the desire for more protein. Marinate and grill chicken or shrimp to mix into the noodles.