



DINNERLY



FAST

ONE POT

Vegetarian Pad Thai with Carrots & Snow Peas

 20-30min  4 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

- carrots
- peanuts ⁵
- garlic
- lime
- tamari soy sauce ⁶
- rice noodles
- snow peas

WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- white wine vinegar ¹⁷

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 770kcal, Fat 28g, Carbs 117g, Proteins 19g



1. Prep noodles & sauce

Place **noodles** in a large bowl and cover with very hot tap water. Let sit until pliable, while you prepare the rest of the ingredients, at least 20 minutes. Squeeze **2 tablespoons lime juice** into a small bowl; cut any remaining lime into wedges. To bowl with lime juice, whisk in **all of the tamari**, **¼ cup sugar**, and **1 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 **4 teaspoons garlic**. Coarsely chop **all of the peanuts**.



3. Cook eggs

In a small bowl, beat **4 large eggs** with a **pinch of salt**. Heat **1 tablespoon 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 skillet along with **tamari sauce** and **2 cups water**. Cook over 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.