

DINNERLY

D1512

Stir-Fried Curry Rice Noodles with Snow Peas



20-30min



4 Servings

Life is hard! This dinner is not! We invite you to tuck into a pretty satisfying plate of noodles, stir-fried with snow peas, tamari, and an Indian curry powder, which is basically like throwing a flavor grenade into the skillet. A quick scallion omelet is chopped up for a protein-hit with each bite. Squeeze some fresh lime juice over top and Dinnerly is served. We've got you covered!

WHAT WE SEND

- snow peas
- bunch scallion
- lime
- stir-fry rice noodles

WHAT YOU NEED

- 3 large eggs ³
- coarse kosher salt
- freshly ground pepper
- sugar

TOOLS

- colander
- large nonstick skillet
- large pot

ALLERGENS

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

NUTRITION PER SERVING

Calories 664.0kcal, Fat 25.0g, Proteins 15.0g, Carbs 97.5g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Trim ends from **scallions**, then thinly slice, keeping whites and greens separate. Whisk **4 eggs** in a small bowl, and season with **salt** and **pepper**. Trim ends from **snow peas**. In a small bowl, combine **all of the tamari** and **3 tablespoons sugar**; whisk to combine. Cut the **lime** into wedges.



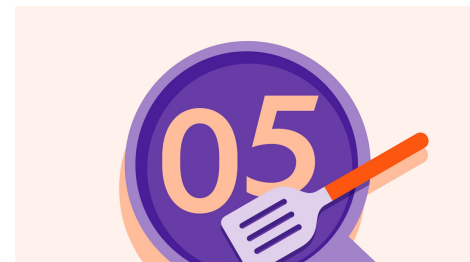
4. Stir-fry snow peas

When **omelet** is cool enough to handle roll up into a cylinder; cut crosswise into ½-inch wide ribbons. In same skillet, heat **1 teaspoon oil** over high until shimmering. Add **snow peas**, **½ of the scallion greens**, and **a pinch of salt** and stir-fry until lightly browned in spots, 1-2 minutes. Transfer to a plate.



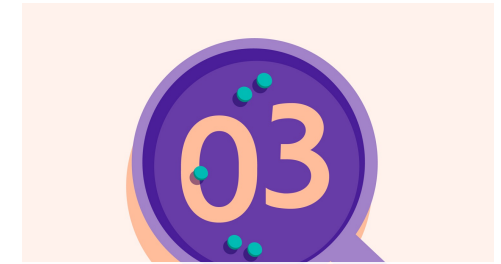
2. Cook noodles

Add **noodles** to boiling water and cook, stirring frequently, until tender but not mushy, 5–8 minutes. Drain and rinse under cold water.



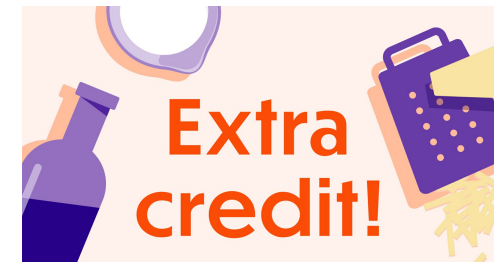
5. Finish & serve

Heat **¼ cup oil** in same skillet over high until shimmering. Add **curry powder** and cook, stirring, 30 seconds. Add **noodles and sauce**; cook, tossing frequently, until sauce is absorbed, 2-3 minutes. Remove from heat, toss in **egg** and **snow peas**; season to taste with **salt**. Top **noodles** with **remaining scallions** and serve with **lime wedges**. Enjoy!



3. Cook scallion omelet

Meanwhile, heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **scallion whites** and cook until browned in spots, about 1 minute. Add **beaten eggs** to skillet and swirl pan to spread egg to the edges. Cover, and cook until egg is set, 1–2 minutes. Use a spatula to slide out onto a cutting board.



6. Spice it up!

If you like a little heat, you can chop up a fresh chili pepper and mix it in when stir-frying the snow peas in step 4. Or you can just top the final dish with a few dashes of your favorite hot sauce.