



# DINNERLY



## Stir-Fried Turkey Chow Fun with Snow Peas & Chili Oil

 ca. 20min  2 Servings

You ask "How fun?" We say "Chow Fun!" This recipe hits all of the mellow notes of that classic Chinese take-out noodle dish, but adds a drizzle of chili oil at the end for an unexpected kick. Add as much or as little as you like. The only requirement? Have a blast while you do! We've got you covered!

#### WHAT WE SEND

- stir-fry rice noodles
- chili garlic sauce <sup>17</sup>
- ground turkey
- garlic
- yellow onion
- snow peas

#### WHAT YOU NEED

- kosher salt & ground pepper
- sugar

#### TOOLS

- colander
- large nonstick skillet

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 887.0kcal, Fat 36.0g, Proteins 42.8g, Carbs 101.6g



#### 1. Prep ingredients

Bring a large pot of **salted water** to a boil. Peel and finely chop **2 large garlic cloves**. Halve **onion**, then peel, and chop into ¾-inch pieces. Separate layers. Trim stem ends from **snow peas**, then cut in half crosswise.



#### 2. Make sauce & chili oil

In a small bowl, combine **teriyaki sauce** and **1½ teaspoons sugar**. Heat **1 tablespoon oil** in a large nonstick skillet over medium until shimmering. Carefully pour into a 2nd small, heatproof bowl (reserve skillet). Add **all of the chili garlic sauce** and **a pinch of salt** to the oil in the bowl, carefully stir, then let cool.



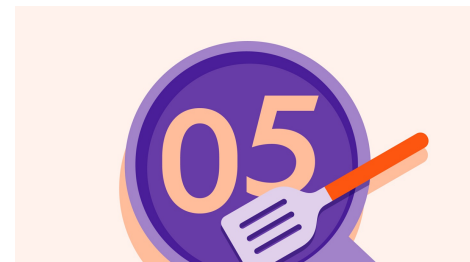
#### 3. Cook noodles

Add **noodles** to boiling water and cook, stirring frequently, until tender, about 7 minutes. Reserve **2 tablespoons cooking water**, then drain and rinse **noodles** under warm water. Using kitchen shears, cut noodles in half directly in colander.



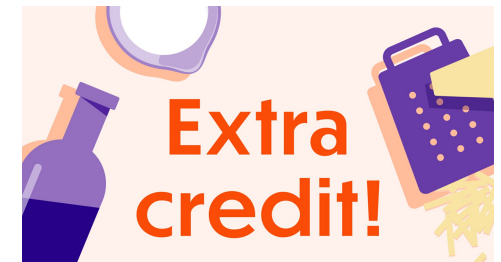
#### 4. Begin stir-fry

Heat **1 tablespoon oil** in reserved skillet over high. Add **turkey, chopped garlic, ½ teaspoon salt**, and **several grinds of pepper**. Cook, breaking up turkey, until liquid is evaporated and turkey is lightly browned, 5–7 minutes. Transfer to a plate; return skillet to high heat. Add **1 tablespoon oil** and **onion**; stir-fry until browned and crisp-tender, 3–4 minutes.



#### 5. Finish & serve

Add **snow peas** and **noodles** to skillet and stir-fry until combined and snow peas are bright green, about 1 minute. Return **turkey** to skillet and toss. Stir **teriyaki sauce**, then add it to the skillet with **reserved noodle cooking water**; stir-fry until noodles are evenly coated, about 1 minute. Serve **chow fun** with **chili oil** on the side for drizzling over. Enjoy!



#### 6. Take it to the next level

If you love a little bit of extra crunch, add water chestnuts or baby corn (or both!) just as you're finishing the stir-fry in step 5.