

DINNERLY



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

 20-30min  4 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

- chili garlic sauce ¹⁷
- ground turkey
- garlic
- stir-fry rice noodles
- 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 748.0kcal, Fat 26.0g, Proteins 31.3g, Carbs 99.0g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Peel and finely chop **3 large garlic cloves**. Halve **onion**, then peel, and cut 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 **1 tablespoon sugar**. Heat **1½ tablespoons oil** in a very large nonstick skillet over medium until shimmering. Carefully pour into a 2nd small, heatproof bowl. Add **all of the chili garlic sauce** and a **pinch of salt** to oil in the bowl; stir, and let cool.



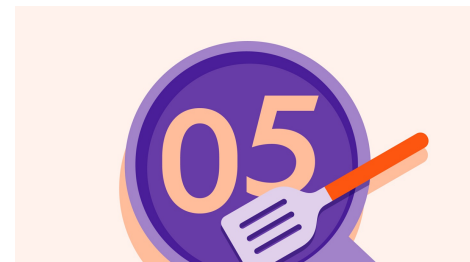
3. Cook noodles

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.



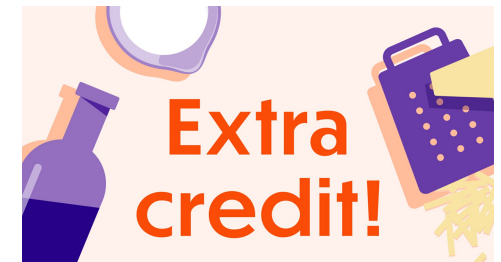
4. Begin stir-fry

Heat **1½ tablespoons oil** in reserved skillet over high. Add **turkey, garlic, ¾ teaspoon salt**, and **several grinds of pepper**. Cook, breaking up turkey, until liquid is evaporated and turkey is lightly browned, 5–7 minutes. Scrape onto a plate, return skillet to high heat. Add **1½ tablespoons oil** and **onion** and stir-fry until browned and crisp-tender, 3–4 minutes.



5. Finish & serve

Add **snow peas** and **noodles** to skillet and stir-fry, using 2 spatulas to toss until combined and snow peas are bright green, 2 minutes. Return **turkey** to skillet and toss. Stir **teriyaki sauce**, then add to skillet with **reserved noodle cooking water**; stir-fry until evenly coated, 2–3 minutes. 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.