



DINNERLY



Thai Chicken-Noodle Stir Fry with Green Beans

 ca. 20min  2 Servings

You could buy 15 ingredients to make a big batch of your own curry paste, but we gave you a quality premade paste so you don't have to! Crammed with classic Thai flavors like red pepper, lemongrass, kaffir lime, spices, and galangal (similar to ginger), the chicken, noodles, and green beans will be swimming in flavor without being too spicy. It's a stir-fry for the masses. So, go ahead and Thai...

WHAT WE SEND

- boneless skinless chicken breast
- lime
- garlic
- ginger
- green beans
- stir-fry rice noodles

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- sugar

TOOLS

- colander
- large pot
- large saucepan

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 605.0kcal, Fat 25.1g, Proteins 28.6g, Carbs 68.6g



1. Prep chicken

Bring a large saucepan of **salted water** to a boil. Pat **chicken** dry and cut crosswise into ¼-inch slices. Peel and finely chop ¾ of the **ginger** (save rest for own use) and **2 large cloves garlic**. Transfer chicken to a medium bowl and add **ginger, garlic, 1 tablespoon oil, ½ teaspoon salt, and several grinds pepper**. Let sit until step 4.



2. Make sauce

Meanwhile, trim stem ends from **green beans**, then cut into 1-inch lengths. Into a small bowl, finely grate ¼ **teaspoon lime zest** and **squeeze 1½ tablespoons juice**. Cut **any remaining lime** into wedges. Add **curry paste, 2 teaspoons sugar, 1 teaspoon salt, and ⅓ cup water**. Stir to dissolve **sugar**.



3. Cook noodles

Add ⅔ of the **noodles** (save rest for own use) to boiling water and cook, stirring frequently, until tender but not mushy, 5–8 minutes. Reserving ¼ **cup of noodle water**, drain and rinse under lukewarm running water. Use kitchen scissors to cut noodles in half in colander.



4. Stir-fry beans & chicken

Meanwhile, heat **1 tablespoon oil** in a large nonstick skillet over high until shimmering. Add **green beans** and a **pinch of salt** and stir-fry until browned in spots, 4–5 minutes. Transfer to a plate. Add **1 tablespoon oil** to same skillet and heat until shimmering. Add **chicken** in a single layer; cook without stirring until underside is browned, 2–3 minutes.



5. Finish & serve

Add **noodles** and **green beans** to **chicken** in skillet and stir-fry until heated through, about 1 minute. Stir **sauce**, add it to skillet and cook, tossing until slightly absorbed and noodles are lightly browned, 2–3 minute. Add **1 tablespoon of the noodle cooking water** (or more if necessary to moisten). Serve **stir-fry** with **lime wedges** for squeezing over. Enjoy!



6. Make it ahead

To get ahead on dinner prep, do all of step 2 and keep the sauce, green beans, and lime separately in the fridge until you're ready to get stir-frying. You could also cut the chicken into strips and hold them in the fridge until you're ready to marinate.