



DINNERLY



Thai Chicken-Noodle Stir Fry with Green Beans

 20-30min  4 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

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

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- sugar

TOOLS

- colander
- large nonstick skillet
- large pot

ALLERGENS

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

NUTRITION PER SERVING

Calories 539.0kcal, Fat 18.0g, Proteins 28.4g, 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 **ginger** and **3 large garlic cloves**. Transfer chicken to a large bowl and add **ginger, garlic, 1½ tablespoons oil, 1 teaspoon salt, and several grinds pepper**. Let sit until step 4.



2. Make sauce

Meanwhile, trim stem ends from **green beans** and cut into 1-inch lengths. Into a small bowl, finely grate ½ **teaspoon lime zest** and squeeze **3 tablespoons lime juice**. Cut **any remaining lime** into wedges. Add **curry paste, 2½ tablespoons sugar, 2 teaspoons salt, and ⅔ 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 salt**, and stir-fry until lightly browned in spots, 4–5 minutes. Transfer to a plate. Add **2 tablespoons oil** to 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 absorbed, and **noodles** are lightly browned, 4–5 minutes. 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.