

Thai Chicken & Curry-Peanut Noodles

with Carrots & Shishito Peppers

2 OR 4 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
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Ingredients



10 oz Chopped Chicken Breast or 20 oz for 4 servings



¾ lb Carrots



1 Lime



1 Tbsp Yellow Curry Paste or 1 ½ Tbsps for 4 servings



½ lb Fresh Lo Mein Noodles¹ or 1 lb for 4 servings



1 clove Garlic



2 Tbsps Soy Glaze or ⅓ cup for 4 servings



3 Tbsps Roasted Peanuts



3 oz Shishito Peppers or 6 oz for 4 servings



2 Scallions



1 Tbsp Smooth Peanut Butter Spread or 2 Tbsps for 4 servings



Serve with Blue Apron wine that has this symbol
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¹. previously frozen

COOK ALONG WITH



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1 Prepare the ingredients & make the sauce

- Fill a large pot $\frac{3}{4}$ of the way up with water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Peel the **carrots**; thinly slice on an angle.
- Roughly chop the **peanuts**.
- Using a zester or the small side of a box grater, finely grate the **lime** to get 1 teaspoon. Quarter the lime.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Cut off and discard the stems of the **peppers**; cut crosswise into $\frac{1}{2}$ -inch pieces. Thoroughly wash your hands immediately after handling.
- In a bowl, whisk together the **peanut butter spread**, **soy glaze**, the **juice of 2 lime wedges**, **2 tablespoons of water** or *$\frac{1}{4}$ cup of water if you're cooking 4 servings*, and **as much of the curry paste as you'd like**, depending on how spicy you'd like the dish to be.
- Pat the **chicken** dry with paper towels; season with salt and pepper. Place in a separate bowl. Add the **lime zest**, **garlic paste**, and a drizzle of **olive oil**; stir to combine.



2 Cook the vegetables

- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **sliced white bottoms of the scallions**, **sliced carrots**, and **pepper pieces**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Transfer to a bowl.
- Wipe out the pan.



3 Cook the chicken

- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **prepared chicken** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Continue to cook, stirring occasionally, 3 to 4 minutes, or until browned and cooked through.
- Turn off the heat.



4 Cook the noodles

- Add the **noodles** to the pot of boiling water, stirring gently to separate. Cook, stirring occasionally, 2 to 4 minutes, or until tender. Turn off the heat.
- Drain thoroughly and rinse under warm water 30 seconds to 1 minute to prevent sticking.
- Return to the pot.



5 Finish & serve your dish

- To the pot of **cooked noodles**, add the **cooked vegetables**, **cooked chicken**, and **sauce**. Stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **finished noodles** garnished with the **sliced green tops of the scallions** and **chopped peanuts**. Serve the **remaining lime wedges** on the side. Enjoy!

