

Stir-Fried Rice Noodles

with Peanut Sauce, Gai Lan & Snow Peas

Savory, saucy, stir-fried noodles, known as “pad thai” in Thailand, are incredibly popular. Though the dish itself is said to have originated in China, it spread throughout Thailand in the 1930s and 1940s as street food. Using local ingredients and produce, Thai cooks transformed the dish’s flavor profile into what we recognize today. With peanuts, lime juice, ginger, chile sauce and coconut milk, this simple stir-fry has an array of harmonious flavors. What’s more, it’s easy to make, a quick and delicious meal perfect for any season.



Ingredients

8 Ounces Rice Noodles
2 Scallions
½ Bunch Gai Lan
1 Lime
¼ Pound Snow Peas

Knick Knacks

2 Tablespoons Coconut Milk Powder
2 Teaspoons Sriracha
1 Tablespoon Sweet Soy Sauce
1 1-Inch Piece Ginger
⅓ Cup Peanut Butter
¼ Cup Peanuts

Makes 2 Servings
About 700 Calories Per Serving
Cooking Time: 15 to 25 minutes



1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Trim off and discard the snow pea stems; pull off and discard the tough string that runs the length of each pod. Halve the snow peas on an angle. Cut off and discard the root ends of the scallions; thinly slice the scallions, separating the white bottoms and green tops. Trim off and discard the ends of the gai lan stems. Quarter the lime. Peel and mince the ginger. In a medium bowl, whisk together the **coconut milk powder** and $\frac{1}{4}$ **cup of water**.

2



Cook the aromatics:

In a large pan, heat 2 teaspoons of oil on medium-high until hot. Add the **white bottoms of the scallions** and **ginger**. Cook, stirring occasionally, 2 to 3 minutes, or until softened and fragrant.

3



Add the vegetables:

Add the **snow peas** and **gai lan** to the pan of aromatics. Cook, stirring occasionally, 2 to 3 minutes, or until the gai lan has wilted. Turn off the heat.

4



Cook the noodles:

While the vegetables cook, add the **noodles** to the pot of boiling water. Cook 4 to 6 minutes, or until tender. Drain thoroughly and set aside.

5



Make the peanut sauce:

While the noodles cook, in a medium bowl, combine the **peanut butter**, **sweet soy sauce** and **as much of the sriracha as you'd like**, depending on how spicy you'd like the dish to be. Whisk in $\frac{1}{4}$ **cup of water**; season with salt and pepper to taste.

6



Finish & plate your dish:

Add the **peanut sauce** and **coconut milk powder mixture** to the pan of vegetables; stir until thoroughly combined. Add the **cooked noodles** and **the juice of all 4 lime wedges**. Cook on medium-high, stirring to coat the noodles, 2 to 3 minutes, or until heated through. Turn off the heat and season with salt and pepper to taste. Divide the **finished noodles and vegetables** between 2 dishes. Garnish with the **peanuts** and **green tops of the scallions**. Enjoy!