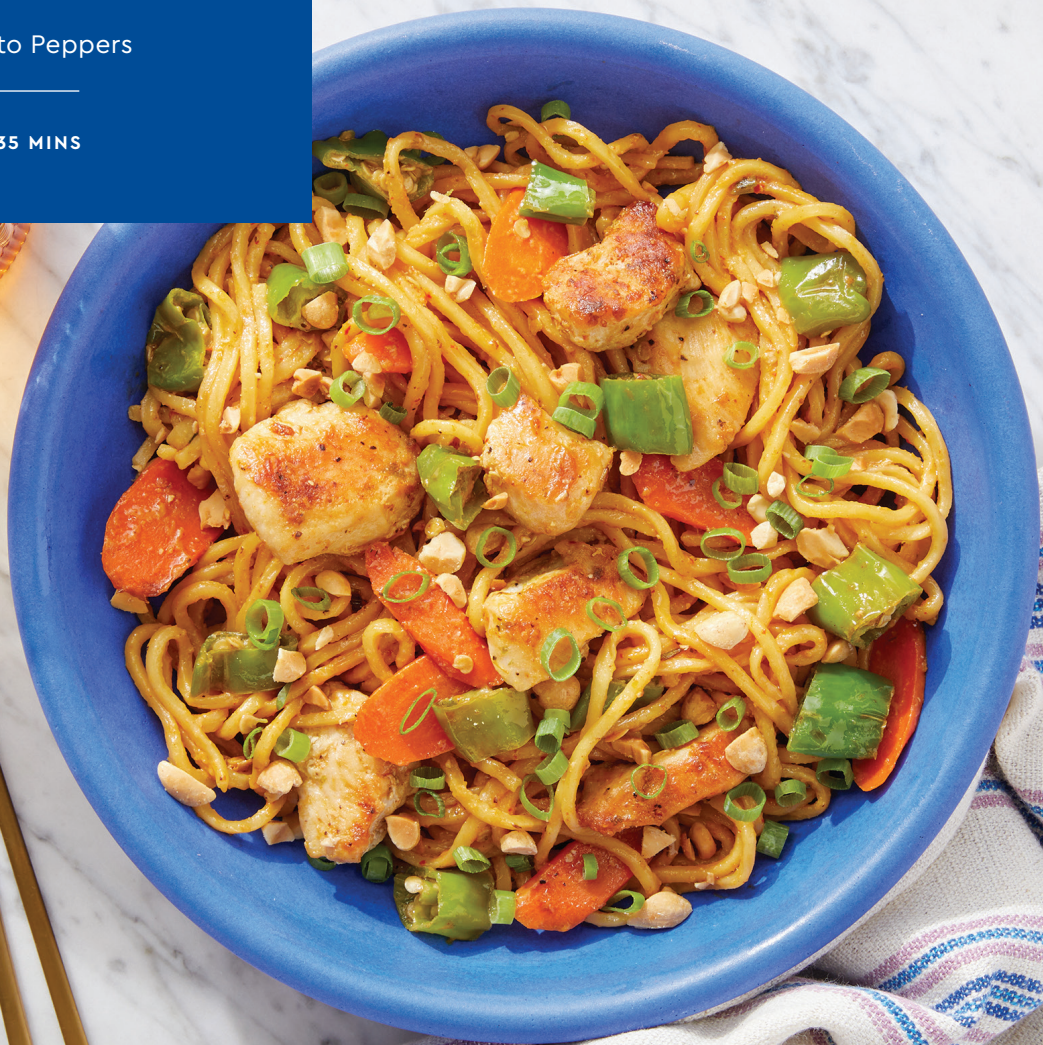


# Thai Chicken & Curry-Peanut Noodles

with Carrots & Shishito Peppers

4 SERVINGS | 25-35 MINS

 **Blue Apron**  
blueapron.com



## Ingredients\*

Customized ingredients



18 oz Boneless Chicken Breast Pieces

SWAPPED FOR:



20 oz Tail-On Shrimp<sup>1</sup>



2 Scallions



1 ½ Tbsps Yellow Curry Paste



1 lb Fresh Lo Mein Noodles<sup>2</sup>



6 oz Shishito Peppers



1 Lime



2 Tbsps Smooth Peanut Butter Spread



1 clove Garlic



¾ lb Carrots



⅓ cup Soy Glaze



3 Tbsps Roasted Peanuts



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



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<sup>1</sup> peeled & deveined <sup>2</sup> previously frozen  
\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 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.
- Using a zester or the small side of a box grater, finely grate the **lime** to get 1 teaspoon. Halve the lime crosswise.
- Peel 1 clove of **garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Roughly chop the **peanuts**.
- 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 both lime halves**,  $\frac{1}{4}$  cup of water, 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 bowl. Add the **lime zest**, **garlic paste**, and a drizzle of **olive oil**; stir to combine.



### ↩ CUSTOMIZED STEP 1 If you chose Shrimp

- Prepare the ingredients and make the sauce as directed in Step 1.
- Pat the **shrimp** dry with paper towels; remove the tails. Place in a bowl. Add the **lime zest**, **garlic paste**, and a drizzle of **olive oil**; season with salt and pepper and stir to combine.

## 2 Cook the vegetables

- In a large pan (nonstick, if you have one), heat a drizzle 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, 4 to 5 minutes, or until lightly browned and softened.
- Transfer to a bowl.
- Wipe out then pan.



## 3 Cook the chicken

- In the same pan, heat a drizzle 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.



### ↩ CUSTOMIZED STEP 3 If you chose Shrimp

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **prepared shrimp** in an even layer. Cook, without stirring, 2 to 3 minutes, or until slightly opaque. Continue to cook, stirring occasionally, 1 to 2 minutes, or until opaque 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**. Enjoy!



### ↩ CUSTOMIZED STEP 5 If you chose Shrimp

- Finish and serve your dish as directed, using the **cooked shrimp** (instead of chicken).