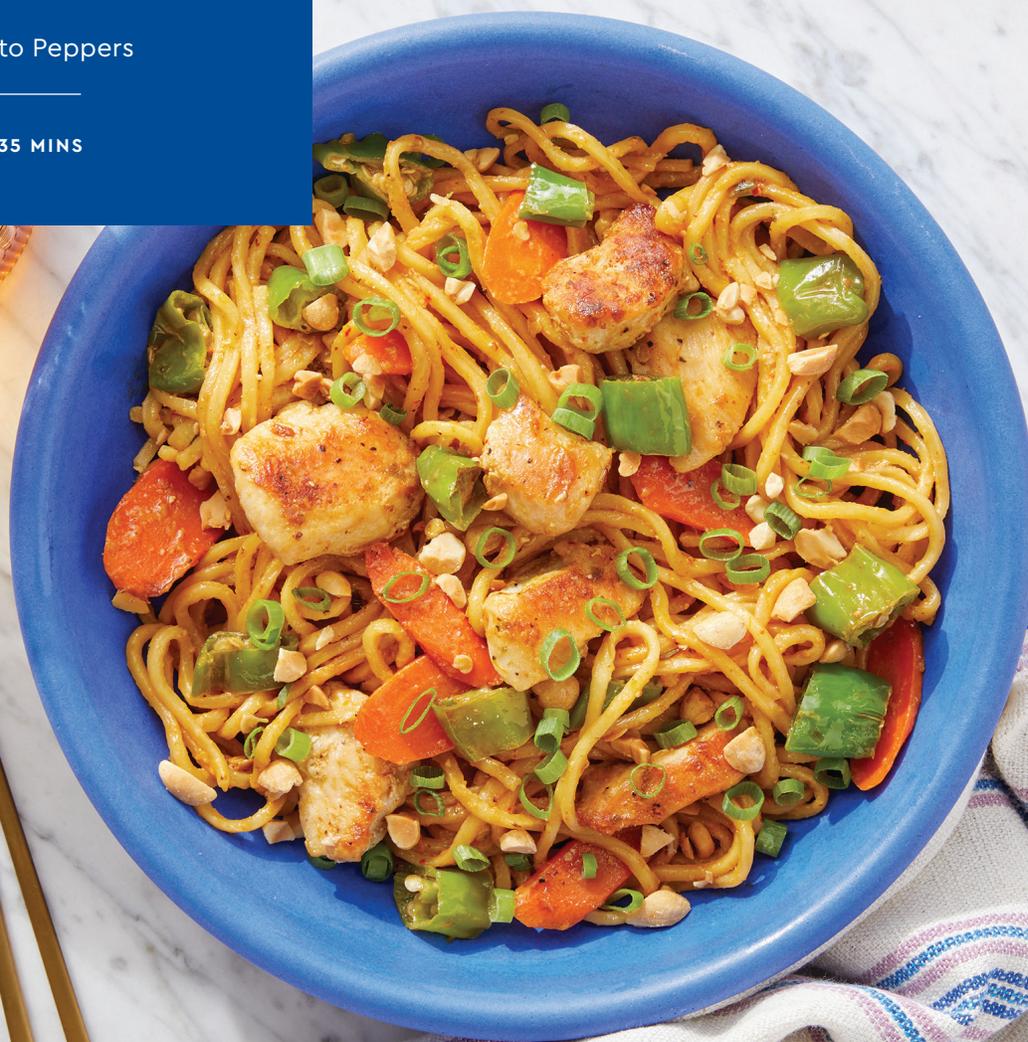


Thai Chicken & Curry-Peanut Noodles

with Carrots & Shishito Peppers

4 SERVINGS | 25-35 MINS

 **Blue Apron**
blueapron.com



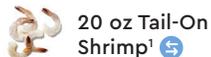
Ingredients*

Customized ingredients



18 oz Boneless Chicken Breast Pieces 

SWAPPED FOR:



20 oz Tail-On Shrimp 



2 Scallions



1 1/2 Tbsps Yellow Curry Paste



1 lb Fresh Lo Mein Noodles²



6 oz Shishito Peppers



1 Lime



2 Tbsps Smooth Peanut Butter Spread



1 clove Garlic



3/4 lb Carrots



1/3 cup Soy Glaze



3 Tbsps Roasted Peanuts



Serve with Blue Apron wine that has this symbol blueapron.com/wine

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1. peeled & deveined 2. 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, $\frac{3}{4}$ 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).