



PAD SEE EW

with Rice Noodles, Mushrooms, and Broccoli



HELLO PAD SEE EW

A Thai rice noodle stir-fry with savory notes of soy

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 630**



Shallot



Baby Portobello
Mushrooms



Ginger



Broccoli Florets



Rice Noodles



Garlic



Peanuts
(Contains: Peanuts)



Red Chili



Soy Sauce
(Contains: Soy)

START STRONG

Make sure to keep the stir-fry ingredients moving in the pan so the noodles don't stick and everything gets mixed evenly.

BUST OUT

- Large pot
- Small bowl
- Peeler
- Strainer
- Grater
- Large pan
- Oil (2 TBSP | 4 TBSP)
- Sugar (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Shallot 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Baby Portobello Mushrooms 8 oz | 16 oz
- Peanuts 1 oz | 2 oz
- Ginger 1 Thumb | 1 Thumb
- Red Chili 1 | 1
- Broccoli Florets 8 oz | 16 oz
- Soy Sauce 1½ TBSP | 3 TBSP
- Rice Noodles 6 oz | 12 oz

HELLO WINE

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1 PREP Wash and dry all produce. Bring a large pot of **salted water** to a boil. Halve, peel, and thinly slice **shallot**. Thinly slice **garlic**. Trim **mushrooms**, then thinly slice. Roughly chop **peanuts**. Peel **ginger**, then grate or very finely mince until you have 1 TBSP. Thinly slice **red chili**, removing white ribs and seeds if you prefer less heat.



4 SOAK NOODLES Once water boils, add **noodles** to pot. Remove from heat. Let noodles sit in pot until al dente, 5-7 minutes. (**TIP:** Stir noodles occasionally to prevent clumping.) Drain and rinse under running water.



2 COOK BROCCOLI Heat a drizzle of **oil** in a large pan over medium-high heat. Add **garlic** and cook until fragrant, about 30 seconds. Toss in **broccoli**. Season with **salt** and **pepper**. Pour in ½ **cup water** and cook until broccoli stems are tender, 4-5 minutes. Season with **salt** and **pepper**. Remove from pan and set aside.



5 MAKE STIR-FRY Heat another drizzle of **oil** in same pan over medium-high heat. Add **shallot** and **red chili** (to taste). Cook, tossing, until softened, 2-3 minutes. Add **ginger** to pan and cook until fragrant, about 30 seconds. Season with **salt** and **pepper**. Add **noodles** and **soy sauce mixture** and toss to coat.



3 MAKE SAUCE AND COOK MUSHROOMS

Meanwhile, combine 1½ **TBSP soy sauce** (we sent more), **1 TBSP oil**, and **1 TBSP sugar** in a small bowl. Heat another drizzle of **oil** in same pan over medium-high heat. Add **mushrooms** and cook, tossing, until tender and a few shades darker, 4-5 minutes. Season with **salt** and **pepper**, then set aside with **broccoli**.



6 FINISH AND PLATE Add **broccoli** and **mushrooms** to pan. Toss until thoroughly combined and heated through, 1-2 minutes. Divide everything between bowls and garnish with **peanuts**.

YUM!

The rice noodles really soak up all that tasty ginger and soy.



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