



More than Food

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## Pad See Ew

with Chinese Broccoli, Mushrooms, and Peanuts

Pad See Ew—one of the most popular Thai noodle dishes—uses wide rice noodles to soak up its sweet soy-based sauce. Flavored with ginger, garlic, and chili pepper, this stir-fry packs intense flavor.



40 min



level 1



veggie



Chinese Broccoli



Baby Portobello Mushrooms



Wide Rice Noodles



Peanuts



Shallot



Garlic



Soy Sauce



Ginger



Chili Pepper

## Ingredients

	2 People	4 People
Chinese Broccoli	6 oz	12 oz
Baby Portobello Mushrooms	8 oz	16 oz
Wide Rice Noodles	6 oz	12 oz
Peanuts	1) 1 oz	2 oz
Shallot	1	2
Garlic	2 cloves	4 cloves
Soy Sauce	2) 1 T	2 T
Ginger	1 thumb	2 thumbs
Chili Pepper	1	2
Sugar*	1 T	2 T
Oil*	2 T	4 T

\*Not Included

## Allergens

1) Nuts

2) Soy

## Tools

Large Pot, Large Pan,  
Peeler, Strainer,  
Small Bowl

**Nutrition per person** Calories: 624 cal | Carbs: 99 g | Fat: 21 g | Protein: 15 g | Fiber: 9 g | Sodium: 329 mg

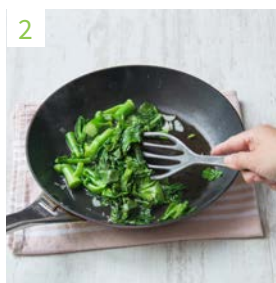
Ruler

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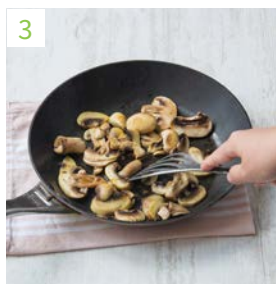


**1** Bring a large pot of **water** with a large pinch of **salt** to a boil. Cut the **Chinese broccoli** (stems and leaves) into 1-inch pieces. Halve, peel, and thinly slice the **shallot**. Thinly slice the **garlic**. Thinly slice the **mushrooms**. Roughly chop the **peanuts**. Peel and grate the **ginger**. Thinly slice the **chili pepper**, removing the seeds if you prefer less heat.

**Tip:** Thoroughly wash hands, knives, and cutting boards directly after handling the chili pepper. For more info visit our blog @ [blog.hellofresh.com](http://blog.hellofresh.com).

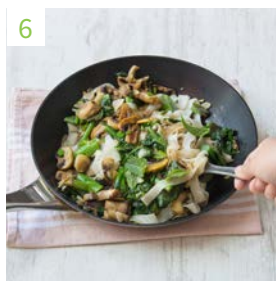


**2** Heat  $\frac{1}{2}$  **Tablespoon oil** in a large pan over medium-high heat. Add the **garlic** to the pan and cook 30 seconds, until fragrant. Add the **Chinese broccoli** and toss to coat in the oil. Season with **salt** and **pepper**. Add  $\frac{1}{2}$  **cup water** to the pan and cook 4-5 minutes, until the **Chinese broccoli** stems are tender. Season with **salt** and **pepper** and set aside. Combine the **soy sauce** and **sugar** in a small bowl.



**3** Meanwhile, heat another **1 Tablespoon oil** in the same pan over medium-high heat. Add the **mushrooms** to the pan and cook, tossing, 4-5 minutes, until golden brown. Season with **salt** and **pepper**, then set aside with the **Chinese broccoli**.

**4** Add the **rice noodles** to the boiling water, remove the pot from the heat, and let sit for 5-7 minutes, until al dente. Stir occasionally to prevent clumping. Drain and rinse under cold water.



**5** In the same pan, heat another  $\frac{1}{2}$  **Tablespoon oil**. Add the **shallot** and **chili pepper** (to taste) and cook 2-3 minutes, until softened. Add the **ginger** to the pan and cook 30 seconds, until fragrant. Season with **salt** and **pepper**.

**6** Add the **Chinese broccoli**, **mushrooms**, **rice noodles**, and the **soy sauce** mixture to the pan. Toss for 1-2 minutes, until thoroughly combined and heated through.

**7** Serve the Pad See Ew divided between bowls and garnish with the **peanuts**. Enjoy!