



Asian Chicken & Veggie Salad

with Rice Noodles & Lime Dressing



20-30min



2 Servings

Rice noodles are a common ingredient found in East Asian cooking and are made of two primary ingredients rice flour and water. The noodles can vary in size and thickness and can be dried, fresh or frozen. This dish utilizes dried Thai-style stir fry rice noodles, which are flat and wide similar to linguine in appearance.

What we send

- fresh ginger
- lime
- boneless, skinless chicken breasts
- cucumbers
- red bell pepper
- fresh mint
- stir-fry rice noodles

What you need

- coarse kosher salt
- sugar

Tools

- colander
- large pot

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 900.0kcal, Fat 34.0g, Proteins 45.0g, Carbs 107.0g



1. Prep marinade

Bring a large pot of water to a boil. Peel and grate **2 teaspoons of the ginger**. Squeeze **all of the lime juice** into a small bowl (about 3 tablespoons). In a medium bowl, combine **1 tablespoon of the lime juice, 1 teaspoon of the tamari, 2 teaspoons sugar, 1 teaspoon of the grated ginger, and 1 tablespoon oil**; whisk until sugar dissolves.



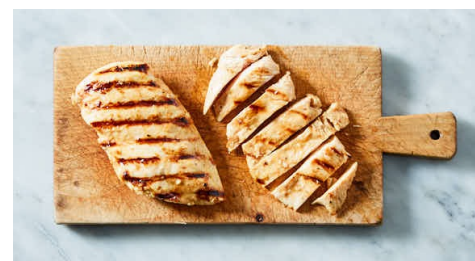
4. Cook noodles

Add **noodles** to boiling water and turn off heat. Stir a few times to separate noodles and let sit until softened, stirring occasionally, 7-10 minutes. Drain noodles and rinse under cold water until cool. Drain well.



2. Prep ingredients

Poke **chicken** all over with a fork and add to **marinade**, turn over and set aside while you prepare the **noodle salad**. Trim ends from **cucumber**, halve and thinly slice into half moons. Quarter **pepper**, remove stem, core and seeds, then cut crosswise into ¼-inch wide slices. Pick **mint leaves** from stems and tear any large leaves in half. Coarsely chop **peanuts**.



5. Grill chicken

Meanwhile, heat a grill, grill pan, or medium skillet over medium-high. Add **chicken** and cook until browned and cooked through, about 3-4 minutes per side. Transfer to a cutting board and allow to rest 2 minutes before slicing. Slice chicken crosswise into ½-inch slices.



3. Make lime dressing

In a large bowl, combine **remaining lime juice, grated ginger, and tamari, 4 teaspoons sugar, 1 tablespoon water, and 2 tablespoons oil**, and whisk until sugar dissolves.



6. Toss noodle salad & serve

To the large bowl with **dressing**, add **noodles, cucumbers, bell peppers, and half of the mint**; toss until combined. Season to taste with **salt**. Serve **noodle salad** topped with **sliced chicken** and garnish with **chopped peanuts** and **remaining mint**. Enjoy!