



Chicken in Peanut Sauce

with Noodles and Snow Peas



20-30min



2 Servings

This Chinese take-out staple is better, faster, and immensely more delicious than any version you'd get delivered to your door. Ours is still delivered to your door, but you get the pleasure of cooking it in the comfort of your own kitchen! Peanut butter, tamari, tender chicken, and...surprise...chickpea spaghetti, make this not only super-tasty, but super gluten free! If your skillet isn't big...

What we send

- chickpea spaghetti
- boneless, skinless chicken thighs
- rice vinegar
- fresh ginger
- scallions
- snow peas

What you need

- coarse salt
- freshly ground pepper
- sugar

Tools

- colander
- large nonstick skillet
- 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.

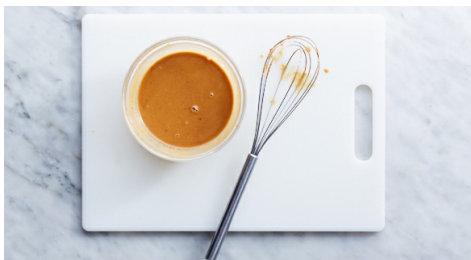
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 967.0kcal, Fat 36.2g, Proteins 71.1g, Carbs 83.9g



1. Make sauce

In a medium bowl, combine **half teaspoon chili garlic sauce** (or more or less, depending on heat preference), **peanut butter, tamari, vinegar**, $\frac{1}{4}$ cup **water**, and 1 teaspoon **sugar**.



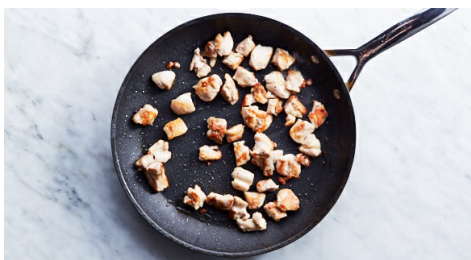
2. Cook spaghetti

Bring a large pot of **salted water** to a boil. Add **spaghetti** and cook, stirring occasionally, until al dente, about 8 minutes. Reserving **$\frac{1}{2}$ cup water**, drain spaghetti and rinse under running water.



3. Prep ingredients

Peel and finely chop **half of ginger** (reserve the rest for your own use). Pat **chicken** dry and trim any excess fat. Cut into 1-inch pieces and season lightly with **salt** and **pepper**. Trim ends from **scallions** and thinly slice, keeping whites and greens separate.



4. Brown chicken

Heat 1 tablespoon **oil** in a large nonstick skillet on high. Add **chicken** and cook, stirring once or twice, until browned, 4-5 minutes.



5. Add aromatics

Stir in **ginger** and **scallion whites** and cook until fragrant, about 1 minute. Add **snow peas** and cook just until crisp-tender, about 1 minute more.



6. Add noodles and sauce

Add **pasta** and toss to combine. Stir **sauce**, add it to the skillet and cook over medium heat, stirring, until coated, 2-3 minutes. Stir in **3 tablespoons or more reserved pasta cooking liquid** to loosen just before serving. Transfer to bowls and sprinkle with **scallion greens**. Enjoy!