



# DINNERLY



## Ginger-Chicken Stir-Fry with Snow Peas and Noodles

 20-30min  4 Servings

Gluten-free rice noodles provide the perfect landing pad for a quick chicken and snow pea stir-fry. Ginger, garlic, tamari, and a hint of sugar combine for a killer sauce. This dish is a weeknight (or any night) delight that you'll want to cook up again and again! We've got you covered!

#### WHAT WE SEND

- stir-fry rice noodles
- fresh ginger
- garlic
- snow peas
- boneless, skinless chicken breast

#### WHAT YOU NEED

- kosher salt & ground pepper
- sugar

#### TOOLS

- colander
- large nonstick skillet
- large saucepan

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 668.0kcal, Fat 22.0g, Proteins 30.8g, Carbs 87.4g



#### 1. Marinate chicken

Bring a large pot of water to a boil. Pat **chicken** dry and cut crosswise into ¼-inch slices. Peel and finely chop **2 teaspoons garlic**. Peel and finely chop **ginger**. In a medium bowl, combine chicken, ginger, garlic, **2 tablespoons oil**, and **½ teaspoon each salt and pepper**. Let marinate until step 4.



#### 2. Prep sauce & snow peas

In a small bowl, combine **tamari**, **1 tablespoon sugar**, and **¼ cup water**. Meanwhile, trim stem ends from **snow peas**. Stack and cut lengthwise into ¼-inch strips.



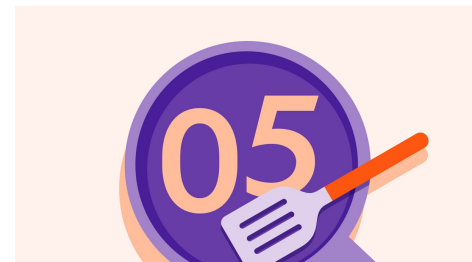
#### 3. Cook noodles

Add **⅔ of the noodles** to boiling water and cook, stirring frequently, until tender but not mushy, 7–8 minutes. Drain and rinse under cold running water.



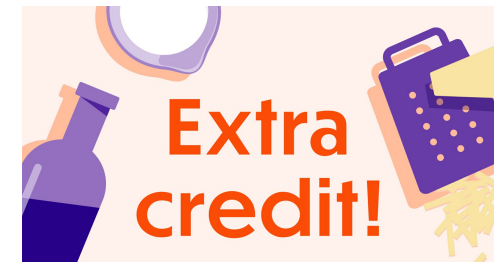
#### 4. Begin stir-fry

Heat **3 tablespoons oil** in a large nonstick skillet over high until shimmering. Add **chicken** in a single layer and cook without disturbing until underside is lightly browned, 2–3 minutes.



#### 5. Finish & serve

Add **snow peas** and cook, stirring, until bright green and **chicken** is cooked through, about 1 minute. Add **noodles** and toss until heated through, about 1 minute. Stir **sauce**, add to skillet and cook, tossing, until liquid is absorbed, 1–3 minutes. Serve. Enjoy!



#### 6. Make it ahead!

Do the prep ahead of time—get the chicken in the marinade in the morning, and prep the sauce and snow peas. So when hungry bellies start rumbling, dinner will be on the table in the time it takes to cook the noodles!