



SKU1801 hero2

Chinese Chicken Salad

with Crispy Ramen Noodles

 20-30min  2 Servings

Chuka soba or 'curly ramen noodles' are a type of dried wheat noodle that have a distinct curly appearance due to folding the noodles in an intricate pattern before being dried.

What we send

- boneless, skinless chicken breasts
- shredded cabbage blend
- sugar snap peas
- toasted sesame oil ¹¹
- fresh ginger
- scallions

What you need

- kosher salt & ground pepper
- sugar
- white wine vinegar ¹⁷

Tools

- fine-mesh sieve
- large skillet

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

Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1010kcal, Fat 61g, Carbs 79g, Proteins 48g

1. Fry noodles & almonds

Crumble **half of the noodles** into small pieces (save rest for own use). Heat **1/8-inch oil** in a large skillet over medium-high. Add **almonds** and crumbled noodles. Fry, stirring, until noodles and almonds are crisp and golden-brown, 3-5 minutes. Strain over a heatproof bowl, then transfer to a paper towel-lined plate and sprinkle with **salt**. Rinse and dry skillet.

4. Steam snap peas

Add **snap peas, 1/2 cup water**, and a **pinch of salt** to reserved skillet over medium-high. Bring to a simmer, cover, and cook until snap peas are bright green and crisp-tender, about 1 minute. Drain and rinse with cold water. Dry skillet.

2. Prep ingredients

Peel and finely chop **half of the ginger**. Thinly slice **scallions**. Remove stem ends from **snap peas**, then halve crosswise.

5. Cook chicken

Pat **chicken** dry, and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add chicken and cook until golden-brown and cooked through, 3-4 minutes per side. Transfer to a cutting board to cool slightly, then thinly slice if desired.

3. Make dressing

In a large bowl, whisk to combine **all of the chopped ginger, tamari and sesame oil, 1 tablespoon vinegar, 2 teaspoons sugar**, and **3 tablespoons oil**.

6. Dress salad & serve

To large bowl with **dressing**, add **shredded cabbage blend, snap peas, scallions, fried noodles and almonds**, and toss to combine. Season to taste with **salt** and **pepper**. Serve **chicken** on top of **salad**. Enjoy!