



FAST

NO GLUTEN ADDED

Sweet & Sour Chicken

with Noodles, Snap Peas & Ginger



20-30min



2 Servings

Sweet Thai chili sauce, loved for its subtle sweet heat, is a popular condiment in Thailand and other South East Asian countries. It is made from puréed red chile peppers, rice wine vinegar, garlic, and then sweetened to create tangy, sweet and spicy sauce.

What we send

- stir-fry rice noodles
- boneless, skinless chicken breasts
- Thai sweet chili sauce
- tamari in fish-shaped pod
- fresh ginger
- sugar snap peas
- celery
- scallions

What you need

- apple cider vinegar
- kosher salt & ground pepper

Tools

- colander
- nonstick skillet
- meat mallet (or heavy 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

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

Nutrition per serving

Calories 860kcal, Fat 27g, Carbs 112g, Proteins 43g



1. Soak noodles

Place **noodles** in a large bowl and cover with very hot tap water. Let sit until pliable, while you prepare the rest of the ingredients (at least 20 minutes).



4. Brown chicken

Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **chicken, ¼ teaspoon salt**, and **a few grinds pepper**. Cook until lightly browned, about 3 minutes. Transfer to a large plate.



2. Prep ingredients

Trim ends from **snap peas**, then halve lengthwise. Finely chop **2 teaspoons ginger**. Trim ends from **celery**, then thinly slice on an angle. Trim ends from **scallions**, then thinly slice. Pat **chicken** dry and, using a meat mallet or heavy skillet, pound to an even ¼-inch thickness. Slice chicken crosswise into ½-inch strips.



5. Stir-fry vegetables

Heat **1 tablespoon oil** in same skillet over medium-high until shimmering. Add **snap peas, celery, remaining chopped ginger, half of the scallions, and a pinch each salt and pepper**. Cook until just tender, about 2 minutes. Transfer vegetables to plate with **chicken**.



3. Make stir-fry sauce

In a small bowl, combine **Thai chili sauce, tamari, ½ teaspoon of the chopped ginger, and 1 tablespoon vinegar**.



6. Finish & serve

Drain **noodles**, rinse with warm water, and drain again. Add to skillet with **stir-fry sauce, 1¼ cups water, 1 tablespoon oil, and ¼ teaspoon salt**. Cook over medium-high heat, tossing frequently, until tender, 5–6 minutes. Add **chicken** and **vegetables**. Cook, stirring, until combined. Season to taste with **salt** and **pepper**. Garnish with **remaining scallions**. Enjoy!