

SKU1899 hero

## Sweet & Sour Chicken

with Noodles, Snap Peas & Ginger



20-30min



4 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

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

## 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 790kcal, Fat 20g, Carbs 109g, Proteins 42g



### 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 **2 tablespoons oil** in a large nonstick skillet over medium-high. Add **chicken, ½ teaspoon salt**, and **a few grinds pepper**. Working in batches, cook chicken until lightly browned, about 3 minutes. Transfer to a large plate.



### 2. Prep ingredients

Trim ends from **snap peas**, then halve lengthwise. Finely chop **4 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 **2 tablespoons 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 **all of the Thai chili sauce and tamari, ¾ teaspoon of the chopped ginger**, and **2 tablespoons vinegar**.



### 6. Finish & serve

Drain **noodles**, rinse with warm water, and drain again. Add to skillet with **stir-fry sauce, 2¼ cups water, 2 tablespoons oil**, and **½ 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!