MARLEY SPOON

Fast! Sesame Chicken Stir-Fry

with Japanese Noodles

under 20min 2 Servings

Sesame chicken noodle stir-fry may sound like a lot of work to make in the kitchen, but it doesn't have to be. Here, we cut the prep with minimal chopping required and delicious ground chicken that cooks up in just minutes. You'll be able to have a comfort food meal in less time than it would take you to order take-out.

What we send

- garlic
- 2 scallions
- 3 oz stir-fry sauce [1,6]
- 1 lime
- 10 oz pkg ground chicken
- 7 oz udon noodles [1]
- 5 oz baby spinach
- ¼ oz pkt toasted sesame seeds [11]

What you need

- neutral oil
- apple cider vinegar (or white wine vinegar)
- kosher salt & ground pepper

Tools

- medium pot
- medium nonstick skillet

Allergens

Wheat (1), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 640kcal, Fat 12g, Carbs 90g, Protein 44g

1. Prep garlic & scallions

Bring a medium pot of water to a boil. Thinly slice **1 large garlic clove**. Trim **scallions**, then cut into ½-inch pieces.

2. Make sauce

In a small bowl, combine **all of the stir-fry sauce**, **3 tablespoons water**, and **1 teaspoon each of oil and vinegar**; whisk to combine. Cut **lime** into wedges.

3. Brown ground chicken

Heat **2 teaspoons oil** in a medium nonstick skillet over high. Add **ground chicken** and **sliced garlic**; season with **salt** and **pepper**. Cook, breaking meat up into large pieces, until chicken is cooked through, 3–4 minutes. Remove skillet from heat.

4. Cook noodles

Meanwhile, add **noodles** to **boiling water**. Cook, stirring, until al dente, about 3–5 minutes. Drain, rinse with **cold water**, and drain again.

5. Cook spinach & scallions

Add **spinach** and **scallions** to skillet with **chicken**. Cook, stirring, until spinach is just wilted, about 1 minute.

6. Finish & serve

Add **noodles**, **sauce**, and **half of the sesame seeds** to skillet. Cook, stirring, until noodles are coated in the sauce, about 1 minute. Season to taste with **salt** and **pepper**. Garnish with **remaining sesame seeds**. Squeeze **lime** over top. Enjoy!