DINNERLY

Chicken Yakisoba

with Peppers & Furikake

20-30min 2 Servings

Got noodles on your mind? We can't blame you. This classic Japanese stir-fry is always here for us in our time of need. A savory sauce with a touch of sweetness coats chicken strips, peppers, onions, and chewy Chinese egg noodles. Just add some furikake on top for bold bursts of flavor in every bite. We've got you covered!

WHAT WE SEND

- 2 (2½ oz) Chinese egg noodles [1,4]
- 1 yellow onion
- 1 bell pepper
- 2 scallions
- 1.8 oz katsu sauce [3,4]
- ½ lb pkg chicken breast strips
- ¼ oz furikake [2]

WHAT YOU NEED

- neutral oil
- ketchup
- kosher salt & ground pepper

TOOLS

- large saucepan
- medium skillet

ALLERGENS

Egg (1), Sesame (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 520kcal, Fat 18g, Carbs 76g, Protein 29g

1. Cook noodles

Bring a large saucepan of **water** to a boil. Add **noodles** and cook, stirring occasionally, until al dente and noodles come apart, 4–5 minutes. Drain; toss with **2 teaspoons oil** to prevent sticking.

2. Prep ingredients

Meanwhile, halve **onion** and thinly slice (save rest for own use). Halve **pepper**, discard stem and seeds, then cut into ¼-inch wide strips. Cut **scallion whites** into 1-inch pieces and thinly slice **scallion greens**.

In a small bowl, stir together **katsu sauce** and **2 tablespoons ketchup**.

3. Cook chicken

Pat **chicken** dry and season with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken** in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate.

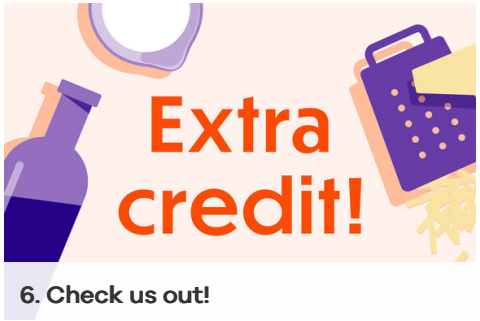
4. Cook veggies

Heat **2 teaspoons oil** in same skillet over medium-high. Add **onions, peppers, scallion whites**, and **a pinch each of salt and pepper**. Cook, stirring frequently, until veggies are crisp-tender, 2–3 minutes.

5. Finish & serve

Add **noodles** and **chicken** to skillet with **veggies**, stirring to combine. Add **sauce**; cook, stirring and tossing frequently, until noodles are evenly coated, 1–2 minutes. Off heat, stir in **scallion greens**. Season to taste with **salt** and **pepper**.

Serve **chicken yakisoba** sprinkled with **furikake**. Enjoy!



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