



Chicken in Peanut Sauce

with Udon & Snow Peas

20-30min



2 Servings

This Chinese take-out staple is better, faster, and immensely more delicious than any version you'd get delivered to your door. Ours is still delivered to your door, but you get the pleasure of cooking it in the comfort of your own kitchen! Peanut butter, tamari, tender chicken, and udon noodles transforms this into a comfort dish, while the snap peas add a healthy crunch.

What we send

- 7 oz udon noodles ¹
- 1 oz fresh ginger
- 1 bunch scallions
- 4 oz snow peas
- 1 pkt chili garlic sauce ¹⁷
- peanut butter ⁵
- 1 oz tamari ⁶
- 1 oz rice vinegar
- 1 lb boneless, skinless chicken thighs

What you need

- kosher salt & ground pepper
- sugar
- neutral oil

Tools

- large pot
- large nonstick 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

Wheat (1), Peanuts (5), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 770kcal, Fat 17g, Carbs 89g, Proteins 58g



1. Cook noodles

Bring large pot of **salted water** to a boil. Add **udon noodles** to boiling water and cook, stirring occasionally to prevent sticking, until just tender, 4-5 minutes. Reserve **1/4 cup cooking water**, then drain noodles. Rinse noodles with cold water and drain well again. Set noodles aside until step 6.



2. Prep ingredients

Peel and finely chop **1 tablespoon ginger**. Trim **scallions**, then thinly slice, keeping dark greens separate. Cut **snow peas** in half.



3. Make sauce

In a medium bowl, stir to combine **chili garlic sauce**, **all of the peanut butter**, **tamari**, **rice vinegar**, **1/4 cup water**, and **1 teaspoon sugar**.



4. Brown chicken

Pat **chicken** dry. Trim any excess fat, if necessary. Cut chicken into 1-inch pieces and season lightly with **salt** and **pepper**. Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add chicken in one layer and cook, flipping halfway until browned and cooked through, 5-7 minutes.



5. Add aromatics

Add **chopped ginger** and **scallion whites and light greens** to same skillet. Cook, stirring, until fragrant, about 1 minute. Add **snow peas** and cook just until crisp-tender, about 1 minute.



6. Finish & serve

Add **noodles** to same skillet and toss to combine. Add **sauce** and cook over medium heat, stirring, until noodles and **vegetables** are coated, 2-3 minutes. Stir in **2-3 tablespoons reserved cooking water** to loosen before serving. Season to taste with **salt** and **pepper**. Serve **chicken and noodles** in bowls and sprinkle with **scallion dark greens** over top. Enjoy!