



Cashew & Plant Chicken Noodle Stir-Fry

with Bell Peppers



ca. 20min



2 Servings

This iconic Chinese-American dish tastes even better when tender stir-fried rice noodles get into the mix. Plant-based chicken and peppers soak up an umami-rich sauce with garlic and ginger as subtle flavor boosters. It wouldn't be cashew chicken without the cashews! We toast some with the sauce and add more on top of the final dish for a much-needed crunch.

What we send

- 5 oz pad Thai noodles
- 1 green bell pepper
- garlic
- 1 oz fresh ginger
- 1 oz salted cashews ¹⁵
- ½ lb pkg plant-based chicken ⁶
- 3 oz stir-fry sauce ^{1,6}
- ½ oz toasted sesame oil ¹¹
- ½ oz tamari soy sauce ⁶

What you need

- kosher salt & ground pepper
- neutral oil
- apple cider vinegar

Tools

- large saucepan
- medium nonstick skillet

Allergens

Wheat (1), Soy (6), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

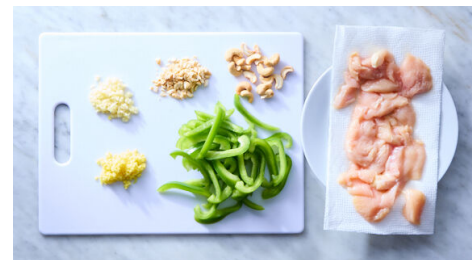
Nutrition per serving

Calories 730kcal, Fat 30g, Carbs 87g, Protein 33g



1. Boil noodles

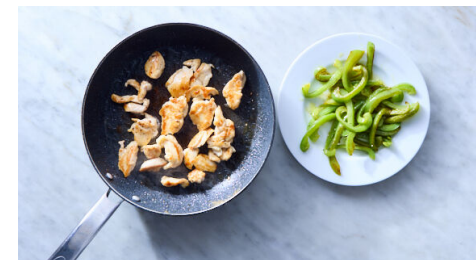
Bring a large saucepan of **salted water** to a boil. Add **noodles** and cook, stirring frequently to prevent sticking, until just tender, 5-7 minutes. Drain noodles and rinse under cold water. Toss with a **drizzle of neutral oil**.



2. Prep ingredients

Halve **bell pepper**, discard stem and seeds, and thinly slice into strips. Finely chop **2 teaspoons each of garlic and peeled ginger**.

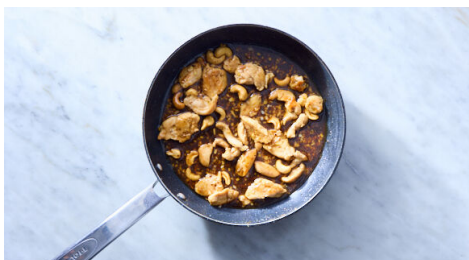
Coarsely chop **1 tablespoon cashews** and reserve for step 6; leave remaining cashews whole.



3. Cook veg & plant chicken

Heat **2 teaspoons neutral oil** in a medium nonstick skillet over medium-high. Add **peppers** and a **pinch each of salt and pepper**. Cook, stirring occasionally, until browned and tender, 5-7 minutes. Transfer to a plate.

Heat **1 tablespoon neutral oil** in same skillet. Add **plant-based chicken** and cook until browned all over, flipping halfway, 3-5 minutes.



4. Build sauce

Reduce heat to medium. Add **chopped ginger and garlic** and **whole cashews**; cook, stirring, until fragrant, 1-2 minutes. Stir in **stir-fry sauce, sesame oil, 2 tablespoons water, 2 teaspoons tamari, and ½ teaspoon vinegar**. Bring to a simmer and season to taste with **salt and pepper**.



5. Finish & serve

Add **noodles** and **peppers**; toss until evenly coated.

Serve **plant-based chicken noodle stir-fry** with **chopped cashews** over top. Enjoy!



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