

DINNERLY



Peanut-Sesame Noodles & Daring Plant Chicken

with Cucumbers & Scallions



20-30min



2 Servings

Crisp, cool, and creamy—that's how we like our noodles. Peanut butter and tahini come together to make a nutty sauce that coats egg noodles, pan-fried plant chicken, and thinly sliced cucumbers. Toss it all together with some scallions, and you've got a salad that's anything but boring. We've got you covered!

WHAT WE SEND

- 1 cucumber
- 2 scallions
- 8 oz pkg plant-based chicken ⁴
- 1.15 oz peanut butter ²
- 1 oz tahini ³
- ½ oz tamari soy sauce ⁴
- 2 (2½ oz) Chinese egg noodles ^{1,5}

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- neutral oil
- distilled white vinegar (or vinegar of your choice)
- sugar

TOOLS

- medium saucepan
- microplane or grater
- large skillet

ALLERGENS

Egg (1), Peanuts (2), Sesame (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

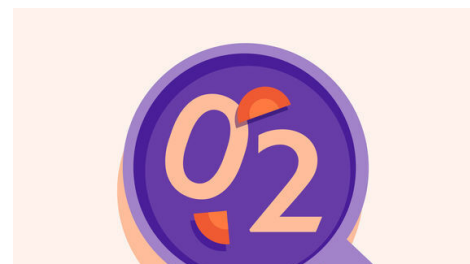
Calories 700kcal, Fat 36g, Carbs 78g, Protein 31g



1. Prep ingredients

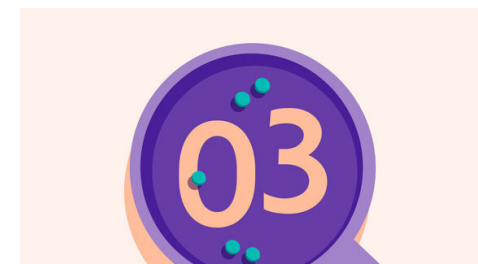
Bring a medium saucepan of **water** to a boil.

Peel **cucumber** if desired, then cut into thin matchsticks. Thinly slice **scallions**. Finely grate **1 teaspoon garlic** into a medium bowl.



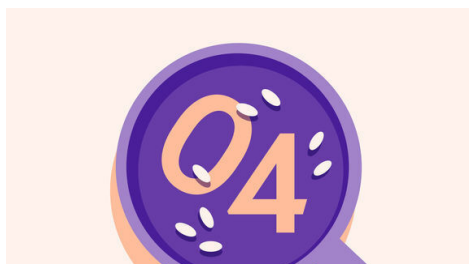
2. PLANT CHICKEN VARIATION

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **plant-based chicken** in a single layer and cook, without stirring, until browned and crisp on the bottom, about 3 minutes. Flip and cook until browned, 1–2 minutes more.



3. Make peanut-sesame sauce

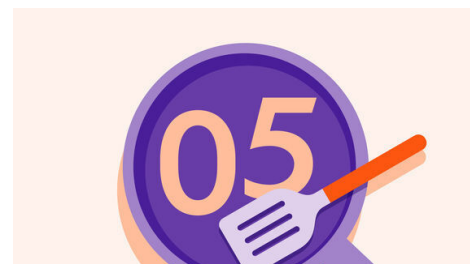
To bowl with **grated garlic**, add **peanut butter**, **tahini**, **tamari**, **¼ cup water**, **1 tablespoon oil**, **2 teaspoons each of vinegar and sugar**, and **¼ teaspoon salt**. Whisk until smooth and the texture of light cream.



4. Cook noodles

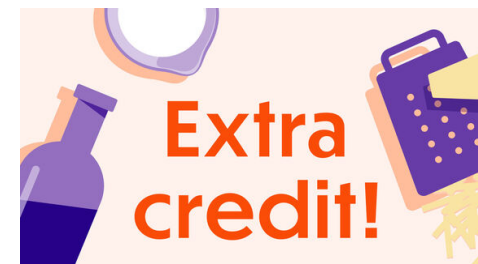
Add **noodles** to saucepan with boiling **water**; cook, stirring to prevent clumping, until al dente, 4–5 minutes.

Drain noodles, then immediately rinse under cold water. Toss in a medium bowl with **1 teaspoon oil**. Add **half of the peanut-sesame sauce** and toss to coat.



5. Finish & serve

Serve **noodle salad** topped with **plant-based chicken**, **cucumbers**, **remaining peanut-sesame sauce**, and **scallions**. Enjoy!



6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!