



Sesame-Ginger Chicken Salad

with Fried Almonds & Sugar Snap Peas



20-30min



2 Servings

Shredded cabbage is the perfect base for this hearty salad. The cabbage blend along with sweet sugar snap peas is tossed in a sweet and tangy ginger-tamari dressing, then is topped with tender slices of pan-roasted chicken breast. Crispy fried tortillas strips and sliced almonds adds an irresistible crunch to every bite.

What we send

- 1 oz fresh ginger (use half)
- 1 oz scallions
- 4 oz snap peas
- (6-inch) flour tortillas (use 2)^{1,6}
- 2 tamari pods⁶
- ½ oz toasted sesame oil¹¹
- 1 oz sliced almonds¹⁵
- 12 oz pkg boneless, skinless chicken breasts
- 14 oz cabbage blend

What you need

- neutral oil
- white wine vinegar (or apple cider vinegar)¹⁷
- sugar
- kosher salt & ground pepper

Tools

- large skillet

Allergens

Wheat (1), Soy (6), Sesame (11), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 990kcal, Fat 67g, Carbs 45g, Protein 50g



1. Prep ingredients

Peel and finely chop **half of the ginger**. Trim **scallions**, then thinly slice. Trim ends from **snap peas**, then halve crosswise. Cut **2 of the tortillas** into ¼-inch strips. In a large bowl, whisk to combine **all of the tamari, sesame oil, chopped ginger, 3 tablespoons oil, 1 tablespoon vinegar, and 2 teaspoons sugar**; set dressing aside for step 6.



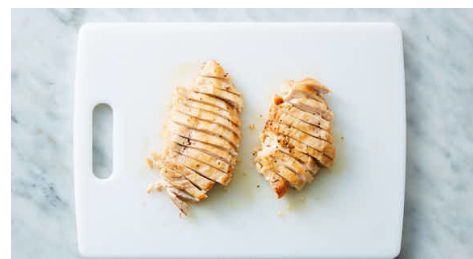
4. Steam snap peas

Add **snap peas, ½ cup water, and a pinch of salt** to same skillet over medium-high heat. Bring to a simmer, then cover and cook until snap peas are bright green and crisp-tender, about 1 minute. Drain snap peas and rinse under cold water. Dry skillet.



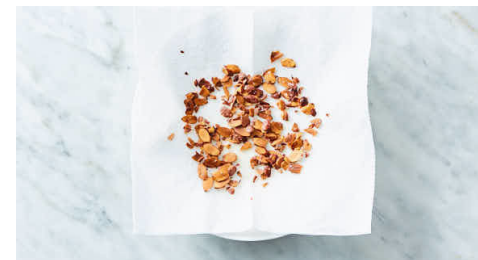
2. Fry tortillas

Line a plate with a paper towel. Heat **¼ inch oil** in a large skillet over medium-high until shimmering. Add **tortilla strips** to skillet (careful oil may splatter) and cook, stirring, until golden brown and crisp, 3-5 minutes (watch closely). Using a slotted spoon, transfer to paper towel-lined plate, then sprinkle with **salt**; reserve oil in skillet for next step.



5. Cook chicken

Pat **chicken** dry, then pound to ½-inch thickness, if desired; season all over with **salt and pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add chicken and cook until golden brown and cooked through, 3-4 minutes per side. Transfer to a cutting board to cool slightly, then thinly slice if desired.



3. Fry almonds

Add **almonds** to same skillet with **reserved oil**, and cook over medium-high heat, stirring, until golden brown, about 1 minute (watch closely). Use a slotted spoon to transfer to plate with **fried tortilla strips**. Discard oil, then rinse and dry skillet.



6. Dress salad & serve

To large bowl with **dressing**, add **snap peas, scallions, fried tortillas and almonds, and 4 cups shredded cabbage blend**, tossing to combine. Season to taste with **salt and pepper**. Serve **chicken over salad**. Enjoy!