

# DINNERLY



## Hoisin-Glazed Chicken with Miso-Butter Udon Noodles



20-30min



2 Servings

Hoisin sauce is truly the chameleon of condiments! From glazed meats to quick stir-fries—this luscious sauce perfectly coats ingredients and adds a deep umami flavor. It's the ideal sticky sweet sauce to pair with these chewy miso-butter udon noodles. We've got you covered!

### WHAT WE SEND

- 7 oz udon noodles <sup>1</sup>
- 10 oz pkg boneless, skinless chicken breast
- 2 oz hoisin sauce <sup>1,6,11</sup>
- 1 oz scallions
- 1 pkt miso paste <sup>6</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- sugar
- butter <sup>7</sup>
- garlic

### TOOLS

- medium saucepan
- medium nonstick skillet

### ALLERGENS

Wheat (1), Soy (6), Milk (7), Sesame (11).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 750kcal, Fat 20g, Carbs 99g, Protein 44g



#### 1. Cook noodles

Bring a medium saucepan of **salted water** to a boil over high. Add **noodles** and cook, stirring occasionally to prevent sticking, until just tender, about 5 minutes. Reserve **¾ cup cooking water**, then drain noodles and rinse under warm water.

In a separate bowl, toss noodles with **1 teaspoon oil** to prevent sticking. Reserve saucepan for step 3.



#### 2. Prep chicken & sauce

Pat **chicken** dry; pound to an even ½-inch thickness, if desired. Toss in a medium bowl with **1 tablespoon hoisin sauce** and a **generous pinch each of salt and pepper**; set aside until step 4. In a small bowl, slightly thin **remaining hoisin sauce** with 1 teaspoon water at a time, as needed; set aside.

Trim ends from **scallions**, then thinly slice. Finely chop **2 teaspoons garlic**.



#### 3. Make miso-butter

In reserved saucepan, whisk to combine **½ cup of the reserved cooking water** (save rest for step 5), **chopped garlic**, **miso**, and **2 teaspoons sugar**. Heat saucepan over medium-high and bring to a simmer. Cook, stirring occasionally, until sauce is slightly thickened, about 2 minutes. Remove from heat and whisk in **2 tablespoons butter**.



#### 4. Cook chicken

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **chicken** and cook, without flipping, until underside is well browned and almost cooked through, 3–4 minutes. Flip chicken, then continue to cook until just cooked through, 1–2 minutes more. Transfer to a cutting board. Slice chicken crosswise into strips.



#### 5. Finish & serve

To saucepan with **miso-butter**, add **noodles** and **¾ of the scallions**. Cook over medium-high, tossing, until noodles are warmed and coated. If noodles are dry, add **1 tablespoon reserved cooking water** at a time, as needed.

Serve **miso-butter udon noodles** topped with **hoisin-glazed chicken**. Top with **remaining scallions** and **thinned hoisin sauce** as desired. Enjoy!



#### 6. Punch of flavor!

In step 2, stir in orange juice, chopped ginger, and mirin–sweet rice wine–to make a sticky, sweet stir-fry sauce that balances deliciously with the notes of hoisin.