

DNU! Chopped Chicken Salad with

Crispy Ramen and Sesame Ginger Vinaigrette



2 Servings

What we send

- ½ lb pkg chicken breast strips
- 1.8 oz yakiniku ^{1,6,11}
- 1 head Napa cabbage
- 5 oz ramen noodles ¹
- ½ oz toasted sesame oil ¹¹
- 1 oz pickled ginger
- 2 oz red radishes
- 2 oz snap peas
- 1 oz scallions
- 1 orange

What you need

Tools

Allergens

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

Nutrition per serving

Calories 0kcal

1. Prep ingredients

Trim snap peas, if desired, then halve lengthwise. Trim, halve, and thinly slice radishes into half moons thinly slice scallions crumble half of the ramen squeeze juice from pickled ginger into a small bowl, finely chop 1 ts

pat chicken dry, season with salt and pepper

4.

sear snap peas 1-2 min, 1 ts oil season with salt

2. Prep orange

supreme oranges

5.

cook chicken, undisturbed, 3 min flip, 3 min more

add yakiniku, and scallion whites 1-2 min

3.

remaining juice to bowl with ginger juice 2T oil 2 ts vinegar sesame oil 1 ts chopped ginger salt and pep to taste

6.

halve and thinly slice napa cabbage