

DINNERLY

Crispy Chicken with Stir-Fried Noodles & Green Beans



30-40min



2 Servings

If there was a Spotify Mega Hit playlist for recipes, pretty sure this slurpable bowl would be at the top of the list. Tossed with crisp-tender green beans and crispy-fried chicken coated in a sticky tamari sauce, it's the vibe for tonight. We've got you covered!

WHAT WE SEND

- ½ lb pkg chicken breast strips
- ¼ oz cornstarch
- 2 oz tamari soy sauce ⁶
- ¼ oz granulated garlic
- ½ lb green beans
- 7 oz udon noodles ¹

WHAT YOU NEED

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

TOOLS

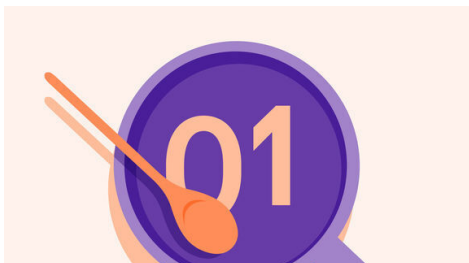
- medium pot
- large heavy skillet (preferably cast-iron)

ALLERGENS

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

NUTRITION PER SERVING

Calories 0kcal



1. Marinate chicken

Pat **chicken** dry.

In a medium bowl, combine **1 tablespoon tamari**, **¼ teaspoon granulated garlic**, **1 teaspoon vinegar**, and **½ teaspoon sugar**, whisking until sugar dissolves. Add **chicken**, tossing to coat. Let marinate at room temperature until step 4.



2. Prep ingredients

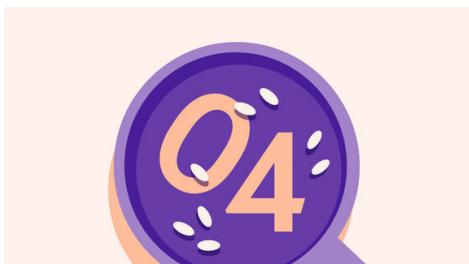
Bring a medium pot of **salted water** to boil. Trim ends from **green beans**; cut into thirds.

In a separate small bowl, combine **remaining tamari** and **1 tablespoon each of vinegar and sugar**; whisk until sugar dissolves.



3. Cook noodles

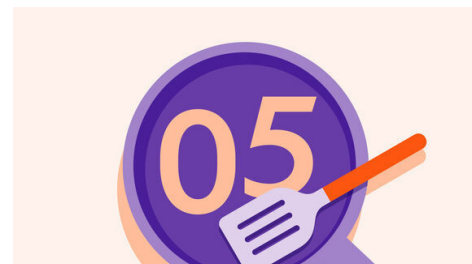
Add **noodles** to pot with boiling **salted water**; cook, stirring occasionally to prevent clumping, until just tender, about 5 minutes. Reserve **¼ cup cooking water**, then drain pasta. Reserve pot for step 5.



4. Fry chicken tempura

Line a wire cooling rack or plate with paper towels. Transfer **chicken** to a separate plate, discarding marinade. Toss **chicken** with **cornstarch** until coated.

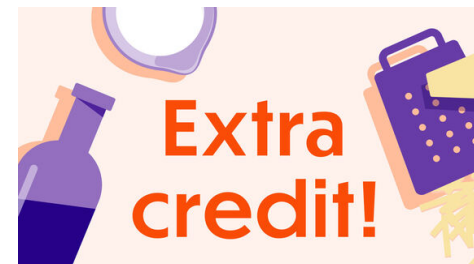
Heat **¼ inch oil** in a large heavy skillet until shimmering. Working in batches, carefully add **chicken** to skillet. Cook until browned and cooked through, 4–5 minutes. Drain on prepared rack or plate; season with salt.



5. Stir-fry noodles & serve

Heat **1 tablespoon oil** in reserved pot over medium-high. Add green beans; cook until green beans are crisp-tender, 3–4 minutes. Stir in **noodles**, **reserved cooking water**, and **tamari mixture**. Cook until sauce is slightly reduced, 1–2 minutes.

Serve **crispy chicken** over **noodles**. Enjoy!



6. Did you know?

All of our sites in the US will be running on renewable energy in 2022.