



Broken Dumpling Chicken & Ginger Stir-fry

with Bok Choy & Snow Peas



20-30min



2 Servings

We channel our favorite flavors of dumplings into a low-fuss stir-fry. A quick hack for mimicking tender dumpling wrappers is fresh pasta sheets. We stack the sheets, which makes it easy to cut into them wrapper-like squares. After a quick boil, we toss the pasta with chicken strips, crisp bok choy, snow peas, and aromatics. An amped-up teriyaki-sesame sauce guarantees each bite tastes like a chicken dumpling.

What we send

- ½ lb baby bok choy
- 4 oz snow peas
- garlic
- 1 oz fresh ginger
- 3 oz stir-fry sauce ^{1,6}
- ½ oz tamari ⁶
- ½ oz toasted sesame oil ¹¹
- 8.8 oz lasagna sheets ^{1,3}
- ½ lb chicken breast strips
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- large pot
- medium nonstick skillet

Allergens

Wheat (1), Egg (3), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 850kcal, Fat 30g, Carbs 85g, Protein 45g



1. Prep ingredients

Bring a large pot of **salted water** to a boil.

Trim and halve **bok choy**, rinse well to remove any grit, and thinly slice crosswise.

Trim **snow peas**, if desired. Finely chop **1 teaspoon garlic**.

Finely chop **1 tablespoon peeled ginger**.



4. Sauté vegetables

Heat **1 tablespoon neutral oil** in same skillet over medium-high. Add **bok choy** and **snow peas**; season with **a pinch each of salt and pepper**. Cook, stirring, until vegetables are crisp-tender, 2-3 minutes.

Add **chopped garlic and ginger** and cook, stirring, until fragrant, about 1 minute more.



2. Prep sauce & pasta

In a liquid measuring cup, stir to combine **stir-fry sauce, tamari, ¼ cup water, 2 teaspoons of the sesame oil**, and **a few grinds of pepper**. Set sauce aside until step 6.

Remove paper from **pasta sheets**, then stack pasta and cut into 1½-inch squares; cover with a damp paper towel to keep from drying out until step 5.



5. Cook pasta squares

Meanwhile, return water to a boil, if necessary. Add **pasta squares**. Cook until just tender, 1-2 minutes. Drain pasta well.



3. Brown chicken

Pat **chicken** dry and season all over with **salt and pepper**.

Heat **1 tablespoon neutral oil** in a medium nonstick skillet over medium-high. Add chicken and cook, stirring once or twice, until browned and cooked through, 4-5 minutes. Transfer chicken to a plate.



6. Finish & serve

Add **sauce, pasta squares**, and **chicken** to skillet with **vegetables**. Cook, stirring constantly, until pasta is coated with sauce, 1-2 minutes. Sprinkle **sesame seeds** on top, and drizzle **remaining sesame oil** over. Enjoy!